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PUBLISHERS' NOTICE.

WE have no apologies to make for presenting this book to the public, believing as we do, that it contains much that will make it valuable in every household, and will serve as a practical guide to young house-keepers.

THESE recipes have been gathered together by members of the SAN GRAEL SOCIETY of the First Presbyterian Church, and have ALL BEEN TRIED by the ladies contributing.

MUCH labor has been spent upon it, still, we do not maintain that it is perfect in every way. From those who may use it, we would respectfully invite criticism, promising to incorporate in future editions, all that will serve to make this book of permanent value.

THE PUBLISHERS.

INDEX.

	Page.		Page.
BEVERAGES—		Griddle Cakes, Wheat	
Ale, Ginger.....	197	Flour.....	167
Beer, Cream No 1.....	195	Hin's Yeast.....	167
" " " 2.....	196	Muffins.....	162
" Ginger No 1.....	195	" Rice.....	161
" " " 2.....	196	Oat Meal Cakes.....	166
" " " 3.....	197	Pancakes.....	165
" Root.....	199	" Sour Milk.....	159
" Spring.....	196	" Farina.....	167
Bitters, Spring.....	198	Parker House Rolls.....	164
Blackberry Cordial.....	198	Pop Overs.....	164
Black Currant Cordial... 199		Potato Yeast.....	157
Claret, Mulled.....	197	Rice Muffins.....	161
Coffee.....	198	Rusks.....	163
Cooling Drink.....	200	Sally Lunn.....	169
Cordial, Black Currant.. 199		Soft Waffles.....	157
Drink, Refreshing.....	196	Sour Milk Pancakes.... 159	
Lemonade.....	200	Toast.....	167
Pine-apple Pop.....	197	Waffles, No. 1.....	158
Raspberry Vinegar.....	199	" No. 2.....	168
Tea.....	198	" Soft.....	157
Wine, Whey.....	195	Wheat Flour Griddle	
		Cakes.....	167
BREAD, BISCUIT, ETC.—		CAKE—	
Biscuit, No. 1.....	159	Almond.....	128
" No. 2.....	163	" Custard.....	149
" Maryland.....	161	" Sponge.....	146
Bread, Boston Brown... 161		Ambrosia.....	151
" Brown, No. 1.... 165		Angels.....	155
" " No. 2.... 166		Apple, Herbert's.....	137
" " No. 3.... 168		Aunt Dorcas'.....	150
" Graham.....	162	Banana.....	125
" Home-made.....	158	Boiled Icing.....	141
" Light.....	160	Boston Cream.....	133
" Milk.....	162	Bread Cake.....	145
" Salt Rising.....	159	Cheap Cottage.....	129
Breakfast Puffs.....	168	Chocolate, No. 1.....	155
Buckwheat Cakes.....	158	" No. 2.....	148
Buns.....	168	" and Almond... 15½	
Cinnamon Rusks.....	165	" and Cream.... 130	
Corn Bread, Southern... 167		Cinnamon.....	127
" Cake.....	165	Citron.....	145
" Meal Pone.....	158	Clay.....	135
" Muffins.....	162	Cocoanut.....	140
Farina Pancakes.....	167	" Pound.....	134
Flannel Cakes.....	166	Coffee.....	145
Fruit Crackers.....	163	Cookies, No. 1.....	135
Gem ".....	163	" No. 2.....	136
Graham ".....	164	" No. 3.....	145
" Gems.....	160	" No. 4.....	145

	Page.
Cookies, Ginger	147
“ Hermits.....	148
“ Mrs. Kinsay’s sugar.....	140
Cookies, Mrs. Fishel’s... 148	
“ Moravian Christ- mas.....	136
Cornstarch.....	151
Cream, No. 1.....	129
“ No. 2.....	129
“ No. 3.....	129
“ No. 4.....	138
“ Boston.....	133
Crullers, No. 1.....	136
“ No. 2.....	152
Delicate cake, No. 1... 145	
“ “ No. 2... 151	
“ “ No. 3... 154	
Dolly Varden—White... 124	
“ “ Dark... 124	
Doughnuts, Raised..... 144	
“ No. 1.....	152
“ No. 2.....	154
Dried Apple Fruit..... 141	
Election.....	135
Feather Sauce.....	147
Fig, No. 1.....	141
“ No. 2.....	146
Fried.....	144
Fruit.....	150
“ Mother’s.....	146
General Directions..... 123	
Gingerbread Soft..... 133	
Ginger Cookies..... 147	
“ Crackers, No. 1... 144	
“ “ No. 2... 144	
“ Snaps, No. 1... 136	
“ “ No. 2... 136	
“ “ No. 3... 137	
“ “ Savier... 156	
Gold Cake.....	126
Hermit Cookies.....	148
Hickory Nut.....	135
Imperial.....	125
Ice Cream.....	127
Jelly Cake.....	130
Jumbles.....	143
Lady’s Cake.....	142
Lemon “.....	124
“ Filling.....	137
Marble—Dark Part..... 126	
“ White “..... 126	
“ New Year’s... 142	
Molasses, No. 1..... 144	
“ No. 2..... 149	
New England..... 153	
New York..... 139	

	Page.
Nice Plain.....	149
Nut, No. 1.....	134
“ No. 2.....	143
“ No. 3.....	150
One Egg.....	135
Orange, No. 1.....	128
“ No. 2.....	131
Plum Temperance..... 124	
Pound.....	140
“ Cocomanut..... 133	
“ White..... 153	
Queen of Cake..... 131	
Round Lily..... 152	
Scotch, No. 1..... 149	
“ No. 2..... 151	
Silver..... 125	
Snow..... 127	
Snowballs..... 139	
Spanish Buns..... 138	
Sponge, No. 1..... 138	
“ No. 2..... 153	
“ with Brown Sugar 126	
Strawberry..... 155	
Temperance Plum..... 124	
Vanilla Wafers..... 139	
Walnut, No. 1..... 148	
“ No. 2..... 152	
Watermelon..... 143	
Wedding..... 150	
White Pound..... 153	
CAMPING—	
Bacon.....	208
Beans.....	204
Birds.....	208
“ To cook..... 204	
Bread.....	201
Coffee.....	202
Coup Boullion of Trout. 205	
Duck, to roast..... 203	
Fish, to cook..... 204	
Ham.....	208
Meat.....	204
“ of Large Game, to jerk.....	205
Potatoes to roast..... 203	
Tea.....	202
Trout, Coup Boullion of. 205	
“ Shingled..... 206	
“ and Small Fish... 207	
“ to cook..... 204	
Venison.....	208
“ to roast..... 208	
CANDIES—	
Butter Scotch..... 191	
Candy.....	192
“ Delicious..... 192	
Chocolate Caromels.... 190	

	Page.		Page.
Chocolate Caromels No. 2	192	Cracker Pudding, No. 1.	103
Cream Candy	193	" " No. 2.	105
Crystallized Pop-Corn or Nuts	191	Cracker and Fruit Pud- ding	105
Everton Taffy	191	Cream Pie	92
French Candy	190	Custard, Very old Recipe	83
Molasses "	190	Delicate Pudding	84
Nut "	194	Delicate Pudding, Cust- ard for	84
Peanut "	191	Delightful Pudding	95
Ribbon "	194	Diplomatic Pudding	110
Sugar "	190	Dish of Fruit	89
White Sugar Candy	192	Farina	107
DESSERT—		Fig Pudding	82
Almond Cup Pudding	110	Fritters, No. 1.	98
American Cream	90	" No. 2.	98
Angel's Food	93	Fruit Pudding	98
Apple Dumplings Baked	87	" Plain	109
" Pudding	100	Gingerbread Pudding	79
" Sweet	80	Gipsey Cake	81
" Roll	87	Graham Pudding, No. 1.	81
" Snow	89	" " No. 2.	84
Arrowroot Pudding	94	" " No. 3.	102
Batter Pudding, No. 1.	95	Hingham Pudding	105
" " No. 2.	101	High Church Pudding	95
Beautiful Dessert, No. 1.	82	Indian Pudding, Boiled.	85
" " No. 2.	104	Jelly	97
Blanc Mange	100	Kiss	97
" " Cocoanut	100	Manioca	86
and Chocolate	89	Moonshine	103
Blanc Mange How to Serve	87	Mystery Pudding	108
Bread Plum Pudding	85	Nellie and Willie's Favor- ite	99
Brown Betty	109	Orange Pudding	96
Carrot Pudding	108	Peach	80
Charlotte Russe, No. 1.	97	Plum Pudding, No. 1.	79
" " No. 2.	100	" " No. 2.	81
" " No. 3.	105	" " No. 3.	91
Chocolate Cream	92	" " Temperance	102
" Pudding, No. 1	86	Poor Man's Pudding	87
" " No. 2	102	Potato Pudding	83
" " No. 3	111	" " Sweet No. 1	96
Christmas Pudding	108	" " " No. 2	106
Cocoanut and Chocolate Blanc Mange	89	Pudding, No. 1.	80
Cocoanut and Chocolate Blanc Mange Pudding	82	" No. 2.	95
Cocoanut and Rice Pudd- ing	93	Quick Dessert	106
Coffee Cream	86	Rice Pudding	93
" Custard	107	Roly Poly	88
Corn Pudding	106	Snow Cream	91
" " Green	80	Snow Pudding	103
Cornmeal Pudding	92	Sponge Pudding	86
" " Baked	97	Strawberry Short cake No. 1.	90
Cottage Pudding, No. 1.	94	Strawberry Short cake No. 2.	90
" " No. 2.	94	Strawberry Tapioca	109
" " No. 3.	107	Suet Pudding, No. 1.	94

	Page.		Page.
“ “ No. 2.....	100	General Directions.....	184
Syllabub, No. 1.....	83	Ice Cream.....	186
“ “ No. 2.....	84	Lemon Jelly.....	187
Tapioca Cream, No. 1.....	79	Lemon Ice.....	185
“ “ No. 2.....	109	Orange Ice.....	185
“ Strawberry.....	109	Orange Jelly.....	187
Tipsey Charlotte.....	88	Pine-apple Jelly.....	186
Tyler Pudding.....	97	Port Wine Jelly.....	187
Velvet “.....	101	Quince Cheese.....	185
Washington Pie.....	91	Sugared Currants.....	189
Wis Pudding.....	99	Vanilla Ice Cream.....	185
FISH —		Wine Jelly.....	186
Baked Codfish.....	16	Water Ice.....	185
“ Fish.....	19	MEAT AND FISH SAUCES —	
“ Salt Salmon.....	11	Drawn Butter.....	15
“ Sturgeon.....	21	Dressing for Fish or Meat	28
Boiled Codfish.....	14	Egg Sauce.....	42
“ Fish.....	18	Sauce Hollandaise.....	23
Clam Chowder No. 1.....	12	“ for Lobster or	
“ “ No. 2.....	13	Chicken.....	46
Codfish Fritters.....	18	Sauce for Salt Fish.....	16
Crabs.....	21	Sardellen Sauce.....	44
“ Deviled.....	22	MEAT, GAME, ETC. —	
“ for lunch.....	19	Beef, Curried.....	29
“ Scalloped.....	19	“ Loaf.....	44
“ Stewed.....	14	“ Roast.....	24
Fish Balls.....	13	Boeuf a la mode.....	37
“ Chowder.....	18	Beef Steak.....	28
“ in the dish.....	12	“ “ Pie.....	39
Flounders a la Sole.....	15	“ “ Rolled.....	40
General Directions.....	11	Calves' Brains.....	41
Lobster.....	17	Chicken Curried.....	40
Minced Codfish.....	20	“ Fondu of.....	39
Oysters, Baked.....	13	“ Fried No. 1.....	30
“ Escaloped.....	12	“ “ No. 2.....	30
“ Fried.....	19	“ Fritters.....	27
Oyster Fritters.....	17	“ How to Fry.....	34
“ Maccaroni.....	15	“ Pressed.....	33
“ On Toast.....	17	“ Roast.....	31
“ Patties.....	14	“ Saute.....	25
“ Pie.....	17	“ Scalloped.....	25
Oysters Pickled.....	17	“ To Steam.....	34
“ Scalloped.....	20	Cold Meat Fritters.....	47
“ Small Olympia,		Crumb Pies.....	25
to fry.....	22	Duck Fricassee.....	31
Salt Codfish (Shaker		“ Salmi.....	46
style).....	21	“ To Roast.....	24
Sardines on Toast.....	17	Good Breakfast Dish.....	31
Scalloped Salmon.....	16	Ham Croquettes.....	26
Spiced Salmon.....	16	“ Deviled.....	27
Sole.....	15	“ On Toast.....	27
Sweet and Sour Fish.....	13	“ To Boil, No. 1.....	26
JELLIES AND ICE CREAMS —		“ “ No. 2.....	26
Bisque Ice Cream.....	188	“ “ “ No. 3.....	46
Crab-apple.....	184	Hock.....	43
Currant Ice.....	185	Italian Dish.....	28
Currant Jelly.....	187	Indian Dish of Fowl.....	42

	Page.		Page.
Jack Rabbit Stew.....	35	PICKLES, SAUCES, ETC.—	
Kidney Stew.....	29	Baltimore Pickles.....	67
Meat Balls.....	32	Cabbage Pickled.....	76
Mutton, Boiled Leg of..	41	Cantaloupe Pickled.....	67
“ Stew.....	41	Cherries Pickled, No. 1..	69
Ox Feet, Fried.....	43	“ “ No. 2..	75
Pheasants.....	43	“ Spiced.....	69
Pressed Meat.....	44	Chili Sauce.....	70
Purcee de Comate.....	36	“ “ Plain.....	73
Quail.....	43	Chow Chow.....	73
Rabbit Stew, No. 1.....	34	Cucumber Catsup.....	73
“ “ No. 2.....	45	Cucumbers Pickled.....	72
Savory Dish.....	30	“ (small) Pickled.....	74
Scotch Haggis.....	38	Cucumber Sauce.....	78
Small Birds Roasted....	29	Cucumbers Stuffed....	71
Smothered Birds.....	43	Currant Catsup.....	68
Steak, Baked.....	27	“ Pickled.....	71
“ Broiled.....	32	Eggs Pickled.....	77
“ “ on Spider.....	32	Fish Sance.....	78
“ Porterhouse.....	36	Game “.....	78
“ Round.....	34	Gooseberry Catsup....	73
Suet Crust.....	42	Grape “.....	68
Sweetbreads, Entree of..	33	Green Tomato Pickle,	
“ Fried.....	41	No. 1.....	66
Tripe Pickled.....	40	Green Tomato Pickle,	
Turkey, Dressing for....	30	No. 2.....	66
Turkey Roast.....	31	Green Tomato Pickle,	
Veal Cutlets.....	36	No. 3.....	70
“ Loaf.....	33	Green Tomato Pickle,	
“ Omelette, No. 1.....	27	No. 4.....	71
“ “ No. 2.....	39	Higdom.....	77
“ Oysters.....	29	Mangoes.....	75
Venison, Fried.....	44	Onion Pickles.....	77
“ Loaf.....	28	Peaches Spiced.....	72
MISCELLANEOUS—		Pears Pickled.....	70
Apples, Baked.....	173	“ Sweet Pickled....	67
Brains on Toast.....	176	Plum Pickles.....	71
Breakfast Dish.....	176	Philadelphia Sauce....	78
Croquettes, Egg.....	175	Tomato Pickles.....	72
“ Chicken....	176	Tomato Catsup.....	68
Cheese Cups.....	174	PIES—	
Cheese Toasted on Egg..	172	Branberries.....	120
Curry.....	173	Cheese Cakes.....	113
Maccaroni and Cheese...	172	Cocoanut Pie, No. 1....	113
Noodles.....	175	“ “ No. 2.....	116
Oat Meal Mush.....	174	Cottage “.....	120
Omelet, French.....	170	Cream “.....	118
“ Baked.....	170	Custard “.....	116
“ Milk.....	170	Lemon “ No. 1.....	113
“ Pisto.....	171	“ “ No. 2.....	115
Omelette Souffli.....	171	“ “ No. 3.....	115
Pickle for Beef, Ham and		“ “ Charley’s.....	118
Tongue.....	174	“ “ Very Rich.....	112
Rice Baked.....	175	Lemon Pie, without Eggs	119
Sandwiches.....	171, 172	Luncheon Pies.....	119
“ French.....	175	Mince Meat, No. 1.....	114
Welch Rarebit.....	171	“ “ No. 2.....	116

	Page.		Page.
Mince Meat, English . . .	114	Dressing, without Oil . . .	61
“ Pie, Poor House . . .	119	Potato	65
“ “ Yankee	117	Shrimp	64
Orange “ No. 1	112	The Mystery	62
“ “ No. 2	119	Trinity Church	63
Pie Crust, No. 1	121	The Emperor Napoleon's	
“ “ No. 2	121	Salad	177
“ “ Excellent	113		
“ “ Family	120	SOUPS—	
“ “ Rich	121	Asparagus	2
Pie Plant Pie	116	Bean	4
Poor House Mince Pie . . .	119	Beef	2
Potato Pie, Sweet	121	Canned Corn, No. 1	5
Pumpkin Pie, No. 1	112	“ “ No. 2	8
“ “ No. 2	116	Celery	2
“ “ No. 3	117	Chicken	4
Squash “ No. 1	116	Clam Stew	6
“ “ No. 2	120	Claret	6
Strawberry Pie	119	Corn, No. 1	4
Washington Pie	118	“ No. 2	5
Whipped Cream Pie	117	Egg Balls	9
PRESERVES AND CANNED FRUIT.		General Directions	1
Almond Prunes	180	Marrow Balls	9
Apple Marmalade	182	Milk Tomato	7
Candied Orange Peel	182	Mock Bisque	8
Fig Preserves	183	Noodles	6
Fresh Fruit	179	Olympic Clam	3
Jellied Apples	181	Ox Tail	4
Jam	180	Parker House	5
Lemon Butter	181	Potato	6
Orange Marmalade	181	Pumpkin	9
Preserved Grapes	182	Spice	3
Pumpkins with Ginger . . .	181	Stock	8
To Preserve Fruit	179	Tomato, No. 1	7
PUDDING SAUCES—		“ No. 2	7
Bread Plum Pudding		Turkey, No. 1	4
Sauce	85	“ No. 2	9
Hard Sauce	95	Vegetable	2
Lemon Sauce	106	Wine	10
“ “ for Plum		THE SICK ROOM—	
Pudding	92	Arrowroot	214
Orange Sauce	101	Baked Milk	216
Pudding Sauce	89	Barley Water	214
Sauce	101	Beef Tea, No. 1	212
“ Easily Made	85	“ “ No. 2	213
“ for Temperance		Codfish Broth	216
Plum Pudding	102	Cough Medicine	218
Vinegar Pudding Sauce . . .	96	Cracker Soup	216
Wine Sauce No. 1	98	Crust Coffee	216
“ “ No. 2	108	Cream of Tartar Drink . . .	215
SALADS—		Egg Coffee	217
Cabbage	62	Eggs and Brandy	215
Chicken	60	Flour and Milk	214
“ My Mother's	60	General Directions	209
Cucumber	63	Linseed Tea	215
Dressing	62	Lemon Cream	217
“ for Lobster	63	Lemonade	215
		Oatmeal Gruel	213

INDEX.

	Page.		Page.
Strawberry Acid.....	217	General Directions.....	48
VEGETABLES—		Green Corn Cakes.....	53
Beans, Baked.....	53	Maccaroni au Fromage..	49
“ Boston Baked....	51	“ Italian Style..	55
“ String, with Peas.	52	Mock Oysters, No. 1....	51
Beet Root.....	53	“ “ No. 2.....	51
Beets, Sauce for.....	58	Quion Sauce.....	55
Breakfast Luxury.....	57	Parsneps.....	58
Corn Fritters.....	51	“ Stew.....	58
“ Pudding.....	49	Potato Balls.....	49
Cabbage, Aunt Ellen’s		Potatoes Boiled in Lard.	49
Way.....	50	“ Breakfast.....	53
Cabbage Cooked in Milk.	50	“ Cold Stewed... ..	56
“ Curley.....	51	“ Dumplings.....	57
“ Dressing for,		“ Puffs.....	58
No. 1.....	52	“ Scalloped, No. 1	49
Cabbage, Dressing for,		“ “ No. 2	56
No. 2.....	59	“ Scrambled.....	55
Cabbage, Ladies’.....	50	“ Sweet.....	57
Carrots.....	54	“ To Boil.....	50
Cauliflower.....	56	“ Warmed Over—	
Cauliflower, Drawn But-		Cold Boiled.....	52
ter for.....	57	Succotash.....	54
Celery, Boiled.....	54	Tomatoes, Baked.....	55
Cold Slaw.....	56	“ Broiled.....	54
Egg Plant.....	59	“ Fried.....	53

SOUPS.

General Directions.

To many housekeepers the making of soups may not appear to need any particular care, but to those who are desirous of succeeding in preparing attractive dinners and excelling in delicate cookery, it may be well to banish the idea that soup is simply the water from *boiled* meat.

To have good soup, the selection and preparation of your bone and meat is of great importance. If your bone be a large one, see that your butcher cut it into certainly three pieces and crack the bone lengthwise. Boil these bones from eight to ten hours. Remove all grease and scum; strain and pour into a stone jar and keep in a cool place. You have now the "clear stock" from which many varieties may be prepared. In almost any family the soup-kettle may be kept filled at a trifling cost, and the *best* of soups ready each day for the family dinner. In purchasing a roast have your butcher save the trimmings, which may be boiled and added to your clear stock. The remains of any cold roast may be utilized in the same manner. In making different varieties each day, take a sufficient quantity of your stock and add to it such accompaniments as the recipe may call for. We append several:

Beef.

Take of your clear stock a sufficient quantity for your dinner, and season to taste; add to it, when boiling, a little grated carrot, maccaroni, and for about two quarts, one-half a wine glassful of brandy. Just before serving place in your tureen two smoothly mashed hard-boiled eggs and pour upon them your soup.

MRS. EDWARDS.

Vegetable.

To about two quarts of stock add one small potato cut in thin slices, one onion sliced, one-half cup of tomatoes, one carrot sliced, a small cupful of finely cut celery or teaspoonful of celery seed. Season and serve.

Asparagus.

Soup stock, three pints; asparagus, one can; cut off tough part and boil it half an hour in the soup; strain and set back on the stove, then add butter the size of an egg and two tablespoonsful of flour well mixed, add the tender part of the asparagus, and boil gently fifteen minutes; pour half a pint of cream into the tureen, then add soup.

MRS. C. H. PRESCOTT.

Celery.

One bunch of celery, cut up fine, boiled in one pint of hot water about forty-five minutes; put in one pint of milk with a large slice of onion and a small piece of mace; let it come to a boil; strain the celery, put the juice in the milk, thicken with one large spoonful of flour wet with milk; boil

eight minutes; season with pepper, salt and butter; pour into the tureen, and just before sending to the table stir in one cupful of whipped cream. Use celery salt if you have it; be careful not to get too much—taste it. If you cannot get cream, beat up an egg and stir it in with the flour. This soup may be made without the onions and mace.

MRS. LORING, San Francisco.

Noodles.

These will be found to be a pleasant addition to soups occasionally. To make them, take three eggs slightly beaten, two tablespoonsful of water, a little salt and flour to make a stiff dough; roll as thin as possible, sprinkle slightly with flour, roll into a tight roll and cut into thin slices. Let them lay for certainly half an hour before boiling.

Spice.

GOOD FOR A DINNER PARTY.

Boil a large bone all day, and see that your stock measures, when strained, about four quarts. To this add two cupsful of tomatoes, one teaspoonful cloves, one-half teaspoonful each of mace, allspice and cinnamon; pepper and salt to taste; grated peel and juice of one lemon; one teacupful of browned flour moistened in water and stirred in while your soup is boiling; one-half dozen hard-boiled eggs, the whites chopped fine, and yolks added whole just before serving.

MRS. EDWARDS.

Ox Tail.

Boil for five or six hours, two or three ox tails; remove, strain, and when cool skim off all the grease. About one hour before serving put on the stove and add the juice of one lemon and a small cupful of rice. Instead of the lemon a small wine-glass of sour wine may be substituted. Season to taste.

Turkey or Chicken.

This may be prepared from the carcass of either fowl by carefully cracking the bones and boiling several hours before serving. Season to taste. A small cupful of jelly is a pleasant addition to this soup.

Bean.

One half a pint of beans soaked over night. The next day add two quarts of water, one-quarter pound salt pork; boil two hours slowly; season and serve. Bread cut into slices and fried very brown and placed in your tureen just before serving, improves this soup exceedingly.

Corn—No. 1.

A veal soup-bone, one quart of green corn sliced in layers from the cob, one pint grated tomatoes, three pints new milk, butter size of an egg; salt and pepper to taste. Cover the bone with water; boil until meat slips from the bone; season with salt, and keep well skimmed; strain and add to the liquor the grated tomatoes; boil half an hour, then add the corn; boil ten minutes, and add the

milk and seasoning; stir constantly to prevent burning, *and do not let boil*. When near the boiling point take from the fire and add a little rolled cracker.

MRS. E. DEPRANS.

Corn—No. 2.

Boil a veal soup-bone about three hours; boil seven or eight tomatoes one hour; one dozen ears of corn cut from the cob and scraped twice. When the corn is done, put in one quart of milk and allow to come to a boil. Season to taste.

MRS. S. G. REED.

Canned Corn.

One cup of good stock; add one can of corn which has been pressed as entirely through a colander as possible. Season to taste.

MRS. J. B. MONTGOMERY.

Parker House.

Boil a shin of beef all day; strain, and the next day when cold remove all grease; put the liquid in a pot with one carrot, two turnips, two beets, two small onions, all cut in pieces; one can or three quarts of raw tomatoes; boil one hour and then strain; put a small half pound of butter into a pan; heat until it becomes a light foam, then add five tablespoonsful of flour while hot; mix smooth and add to strained soup; salt and pepper to taste; boil and skim for about five minutes.

MRS. H. W. CORBETT.

Potato.

Boil six large potatoes; strain and mash; add enough hot water to take the potatoes through the colander; add milk or cream enough to make a rather thin soup. Season to taste with salt, pepper and butter.

C. G.

Claret.

With two pints and a half of water boil one small teaspoonful sago; when sufficiently boiled add three pints of claret, a little lemon peel sugar, small teaspoonful butter, a few sticks of cinnamon; beat the yolks of two eggs thoroughly; add a little of the soup to the eggs, and then pour all together in the soup, *slowly*, to prevent curdling; boil about twenty minutes. Lastly beat the whites to a stiff froth and add to the soup after it has been poured into the tureen. This is a sufficient quantity for twelve or more.

MISS LISA DEKUM.

Clam Stew.

One quart of clams chopped fine; butter size of an egg; one quart of milk; pepper and salt to taste. Stew five minutes stirring constantly.

MRS. M. TRENCHARD, Astoria.

Olympia Clam Soup.

The clams must be cut from shells raw; cut off the long necks; fill a coffee cup and then chop fine; put in a sauce pan over boiling water and add a small half pint hot water; stir and cook ten minutes; skim, and add one large spoonful of flour or corn starch wet with milk or clam liquor;

stir in and cook two or three minutes; add one quart sweet milk; large spoonful butter, pepper and salt to relish; heat to boiling, stirring frequently. [This recipe was procured by Mrs. A. Holbrook, from a friend.]

Tomato, No. 1.

One quart tomatoes (one can); one quart of boiling water; boil until soft; strain if necessary, and add one quart of milk, one teaspoonful of soda and one of sugar; butter, salt and pepper; two finely rolled soda crackers; boil a few minutes.

MISS E. M. L.

Tomato, No. 2.

Add to good stock one can of tomatoes, and tie in a bag a pinch of celery seed one turnip, one potato, one parsnip; boil until vegetables are thoroughly cooked, when remove the bag. Put in your tureen a lemon cut in thin slices, and pour soup over.

MRS. W. M. MOULTON.

Milk Tomato.

Boil a dozen, or one can of tomatoes until they are thoroughly cooked, and press them through a sieve; boil one pint and a half of milk, and thicken with a little flour which has been moistened with cold milk; have the milk about as thick as cream; add butter about the size of a small egg; a little salt and cayenne pepper. Just before adding the tomatoes to the milk, add half a saltspoonful of soda to prevent curdling. Do not add tomato to the milk until just before serving, and do not allow to boil.

MRS. H. W. CORBETT.

Soup Stock.

Boil a shank of beef from six to eight hours; strain through a colander, pressing hard until all the substance has gone through and nothing is left but the fibrous part; strain again through a cloth. Set away until cold, when skim of all fat.

Mrs. W. B. KING.

Mock Bisque.

Stew one-half can tomatoes until soft enough to strain easily. Boil one quart of milk in double boiler, if you have one. Cook one tablespoonful of butter and one tablespoonful corn-starch together in a small sauce-pan, adding enough of the boiling milk to make it pour easily; stir it carefully into the boiling milk, and boil ten minutes; add the remainder of the butter (which should be one-third of a cupful to start with), and stir until well mixed. Season to taste and add the tomatoes. If the tomatoes are very acid, add a saltspoonful of soda before straining. Serve very hot.

B. C. B.

Canned Corn.

One can sweet corn; one quart boiling water; one quart boiling milk; three tablespoonsful butter rolled into one tablespoonful of flour; two eggs; one tablespoonful of tomato catsup; pepper and salt. Chop your corn fine; add the water, and cook steadily one hour. Stir in butter and flour; pour boiling milk upon eggs and add to soup. Simmer a minute, stirring all the while. Add catsup and serve.

Mrs. R. F. H.

Pumpkin.

A piece of pumpkin, the size of your two hands; boil three-quarters of an hour; when it is done strain through a colander; add milk enough for the quantity you desire to serve, a little salt, sugar and bread crumbs. As soon as it boils remove and serve. MADAME BELLO, Paris, France.

Contributed by C. G.

Turkey.

Boil carcass of a turkey two hours with half an onion, then strain and pick the bones of all meat, which cut very fine and add to soup with three heads of celery cut fine. Thicken with rice flour mixed with a large cupful of cream, and boil half an hour. MRS. S. G. REED.

Marrow Balls.

Stir two ounces of marrow and two ounces of butter until it is white; take four eggs, yolks and whites; four tablespoonsful of bread crumbs, two tablespoonsful of flour, a little nutmeg and salt. Form with the hand into balls the size of a cherry and try them in boiling soup; if they fall add bread crumbs. MISS NELLIE EWALD.

Egg Balls.

Boil three or four eggs fifteen or twenty minutes, drop into cold water and remove shells; take out the yolks and pound in a mortar until paste; add the white of one raw egg, a little pepper and salt; make into balls. A little flour may be added, but it is preferable to add more yolks if not stiff

enough to make into balls. Roll in flour and fry as doughnuts. Add to your soups.

Wine.

A GERMAN SOUP.

For each person a spoonful of sago; stir in boiling water; add a stick of cinnamon, a cupful of raisins, the juice of a lemon, one-half bottle of white wine; boil one and a half hours. Put wine in ten minutes before serving.

MISS FANNIE MEIER.

FISH.

General Directions.

Fish should be carefully washed and allowed to lay well sprinkled with salt a few hours before cooking. For frying, one-third butter to two-thirds lard will be found preferable to either alone. Fish, to be fried, should be dredged either with flour, Indian meal or a mixture of flour and cracker crumbs. If the latter, use two-thirds crumbs to one-third flour. Fish to be boiled must be sewed tightly in a cloth, that it may keep its shape; the water must be *boiling* before putting the fish in; salt the water more than for other meats. To freshen salt fish, always put the fish in with the skin uppermost. Milk, or milk and water, is preferable to water alone for freshening. All fish should be used as soon as possible after they are caught. Tom Cod should be scaled and cleaned. Smelt should be washed and wiped off with a piece of coarse muslin; cut a slit near the gills and you can easily draw out all that is objectionable. Many persons do not draw them at all. Have your lard very hot, dip the fish in meal and flour mixed, add pepper and salt; fry until brown.

Baked Salt Salmon.

Soak the salmon in cold water for two or three days, changing the water two or three times a day;

wipe with a cloth or drain; lay in a pan with the skin up and bake three-quarters of an hour, pouring off the water now and then. Serve with quartered lemons. MRS. J. D. HOLMAN.

Fish in the Dish.

Put butter size of an egg in the frying pan, melt slowly and get a little brown; into this stir three tablespoonsful corn starch; pepper and salt; add a little chopped parsley, one pint boiling water; remove from fire; stir in three well beaten eggs; boil any kind of fresh fish, flake it up, place layer in baking dish, then layer of sauce, and another layer of fish, and so on; last of all, a layer of bread crumbs; bake brown.

MISS E. M. L.

Clam Chowder, No. 1.

Take fifty good sized clams, wash thoroughly, chop them but not too fine; let them boil steadily in about two quarts of water; chop one large potato, half a small carrot and a little cabbage; add to the clams; season to taste and boil two or three hours, adding water when necessary. Just before serving add two square crackers rolled very fine, a piece of butter and a cup of cream or rich milk; let it just come to a boil and serve immediately.

MRS. R. WILLIAMS.

Escaloped Oysters.

Butter baking dish, roll crackers very fine, put in your dish a layer of crackers, then a layer of oysters, until your dish is filled; put in small bits of butter over the oysters, and salt and pepper;

fill your dish nearly full, having crackers on top; pour over sweet milk; bake nearly an hour; if it gets too dry while baking add more milk.

MISS DORA CHAPMAN.

Fish Balls.

Take of freshened codfish, or any cold boiled fish, and mix with potatoes and plenty of butter and seasoning; make into balls and fry for breakfast.

Sweet and Sour Fish.

JEWISH DISH.

Four pounds of fish—salmon, trout or porgies—if salmon, cut in slices; one cup water, one cup vinegar, one large onion sliced, a little salt, a few whole cloves, half cup seedless raisins, one cup brown sugar; cook about one hour and then take out the fish *carefully* and keep warm. Thicken gravy with powdered ginger-snaps, boil it a few minutes and serve with fish. MISS A. MEIER.

Baked Oysters.

One pint milk, one pint oysters (one can), four eggs, pepper, salt, butter size of an egg, six crackers broken. Bake about twenty minutes; if baked too long it will curdle.

MRS. GEO. STOWELL.

Clam Chowder.

One-quarter pound fat pork, cut thin and fry brown in the kettle to be used; add a layer of potatoes sliced very thin, then a layer of onions sliced thin, and then a layer of clams; pepper and

salt between each layer; cover the whole with a layer of crackers; cover well with water; simmer for two hours. When ready for the table add one quart of milk, with butter the size of an egg; pepper and salt to taste. Put chowder in a hot dish and pour the milk and butter over all. Some prefer putting the milk and butter in the kettle just before turning into dish. This chowder is very good made with any firm fish, as halibut or sturgeon.

MRS. CAPTAIN SNOW, Astoria.

Recipe

Given by Mrs. General Babbitt to Mrs. General Sprague: Fry crisp several slices of good salt pork; boil a piece of codfish until tender; pick it to pieces, cut boiled beets in fine pieces and put the three ingredients into one dish, and pour over it a good cream gravy. Serve hot.

Stewed Crab.

Pick the meat carefully from the shell; put a pint of sweet milk in porcelain-lined sauce-pan on the stove; add a cup of cream and a piece of butter the size of an egg; when hot, add the crab and let it simmer until heated through; season with pepper and salt to taste. Serve immediately with sliced lemon.

MRS. W. S. LADD.

Oyster Patties.

One quart of oysters minced fine (if large); one cup rich drawn butter based upon milk; cayenne and black pepper to taste; stir in the oysters; cook

five minutes. Have ready some shapes in pastry baked in patty pans; fill with the mixture and heat in the oven.

Drawn Butter.

To Serve with Boiled Fish.

One half cupful butter with two tablespoonsful of flour rubbed in. Stir this into one pint of boiling water. Season to taste. If eggs are plenty a beaten egg may be added, as also a little minced parsley if desired.

Flounders a la Sole.

Skin the flounders by pouring boiling hot water on them; roll in the beaten yolks of eggs and dip in cracker crumbs and fry.

Oyster Maccaroni.

Half a pound of maccaroni; cook in boiling water until done; add a little salt and drain in a colander; put in a baking dish a layer of oysters, then a layer of maccaroni. Bread crumbs grated fine and stirred up with a small beaten egg, spread over the top and bake brown.

MRS. G. W. SNELL.

Sole.

Take five or six sole, dip in scalding water to skin; place in a porcelain fish-dish, covering the bottom of the dish. Take one pint of good soup stock, half a pint of oysters, half a pint of truffles, half a pint of mushrooms, half a pint of shrimps, a lump of butter size of an egg; salt and pepper. Thicken with flour; pour over the fish,

and set in hot oven for half an hour to brown. Garnish and serve in dish that it is cooked in.

Mrs. E. D. McKEE.

Baked Codfish.

Soak salt codfish over night, and then boil about half an hour. After the fish has been boiled lay in a fish platter, mash potatoes thoroughly, and spread them on top and all around; pour over a very little milk, with a little pepper and a few pieces of butter; put in the oven until a nice brown.

C. G.

Spiced Salmon.

Boil three pounds of fresh salmon in water. Then put to boil one pint of vinegar, two tablespoonfuls melted butter, two tablespoonfuls whole allspice, two tablespoonfuls mixed mustard, one teaspoonful salt, one-quarter teaspoonful cayenne pepper. Let the above mixture boil from five to ten minutes, then pour hot on the fish. Set away to cool for twelve hours before using, and serve cold.

Mrs. S. G. REED.

Scalloped Salmon.

First a layer of cold boiled salmon, broken fine, then a layer of bread, and so on alternately until the dish is full. Salt, pepper and butter to taste. Then a mixture of egg and milk poured over the whole, and baked.

Mrs. S. G. REED.

Sauce for Salt Fish.

One cupful of melted butter, four hard-boiled eggs chopped fine, juice of one lemon; pour over fish.

Mrs. SWINTON.

Sardines on Toast.

Take large sardines, wipe the oil from them, and dip in egg; roll in bread or cracker crumbs; fry, and serve on toast. MR. EDWARDS.

Lobster.

Lobster broiled, and served on toast, is an acceptable dish for lunch or tea. MRS. SWINTON.

Pickled Oysters.

One quart of oysters, drained of all liquid; boil one cupful of vinegar and add one cupful of oyster liquor, a few whole peppers, a little salt, a stick of cinnamon; pour boiling over the oysters. The oysters should be pickled the day before using.

Oysters on Toast.

One quart of oysters put in a tablespoonful of hot butter in a spider; as soon as they begin to cook add a cup of oyster liquor or milk. Serve on buttered toast.

Oyster Fritters.

Make a stiff batter; if the oysters are large dip each one in separately and fry in batter; if the oysters are small stir in a liberal quantity and fry in spoonfuls. Clams may be used in the same manner.

Oyster Pie.

One quart of oysters, drained; pepper, salt and butter, to taste; a cup of milk; cook for a few minutes; break in a few pieces of crackers; have ready a dish lined with rich crust and already baked; fill dish, and put a thick paste on top;

bake in oven, and serve hot. The upper crust may be baked before, by placing a plate over baking dish and covering with crust. You will then only have to heat the crust a few minutes, and it is ready to serve.

Codfish Fritters.

Make a batter of milk, flour and one or two eggs; in this put the fish, which has been freshened and picked into shreds; drop from a large spoon into hot lard.

MRS. SWINTON.

Fish Chowder.

Take four or five slices of salt pork; fry brown in a spider; cut into bits and turn into your chowder kettle. Pare half a dozen medium sized potatoes and cut each into four or five pieces. Put in your kettle a layer of any kind of firm, hard fish cut into small pieces. Next put in a layer of potatoes and a little onion, if liked. Season each layer and continue until you have the desired quantity. Pour over all hot water enough to cover, and boil one hour. Crackers broken into pieces may be used instead of potato.

Boiled Fish.

Sew your fish into a tight cloth, boil in salted water twenty minutes for each pound; when cooked, take off the cloth carefully and lay fish on platter; pour over it drawn butter; cut hard boiled eggs in slices, and decorate the fish with bits of parsley and the sliced eggs.

Fried Oysters.

The oysters should be large and when drained dipped into a beaten yolk of an egg and then into bread crumbs; fry in butter. Another delicious way of preparing them for frying is to have ready a preparation of rolled cracker and flour, two-thirds cracker to one-third flour, dip the oysters into this and fry. Some prefer Indian meal to dip them in.

Baked Fish.

A fish weighing from five to six pounds is a good size to bake; do not remove head or tail. Make a dressing of bread, butter and salt (a little parsley or onion if liked), wet with water, mix well; fill the body of the fish and sew it up; lay in the dripping pan, score across the top and lay thin slices of salt pork in them; sprinkle with salt and pepper; bake fifteen minutes for each pound. Hard boiled eggs may be added to dressing if desired.

Crabs for Lunch.

A nice lunch dish of crabs is a round dish of the white meat garnished with slices of lemon or hard boiled eggs, served with a plate of quartered lemons. To the lemon juice each person can add, if he chooses, a little pepper and salt.

F. A. H.

Scalloped Crab.

Take the white meat, also the fat; first put in the crab with bits of butter scattered over it, a little pepper and salt, then a light layer of cracker

crumbs moistened with a little warm milk; continue in this way until the shells (which have been carefully cleaned) are two-thirds full, then fill up with milk into which a beaten egg or two has been stirred. Bake fifteen minutes, or if a pudding-dish has been used instead of the shells, thirty or thirty-five minutes.

MISS HENRIETTA FAILING.

Scalloped Oysters.

One quart of oysters, three-quarters of a pint of cracker crumbs; place a layer of oysters in the bottom of the dish, put little bits of butter all over them with pepper sprinkled over, then a thin layer of cracker crumbs; moisten with milk which has been slightly heated. Continue in the same way with occasionally a little salt and plenty of good sweet butter, until the dish is nearly full. The last layer should be cracker crumbs with butter sprinkled liberally over it; a little pepper and salt. If you use cream instead of milk, a little less butter will be required. Beat up one or two eggs thoroughly, mix with milk and fill the dish; cover with a tin lid and bake twenty minutes. Remove the lid and bake ten or fifteen minutes more until a nice brown.

MRS. J. D. HOLMAN.

Minced Codfish.

Dried codfish. Boil twenty minutes, pick to pieces, stir in with a good drawn butter; have slices of bread toasted brown laid in bottom of

platter; cover with the fish and drawn butter. Garnish with slices of hard boiled eggs and serve.

Mrs. F. A. BECK.

Baked Sturgeon.

A half-grown sturgeon is considered best. Cut from about the center of the fish a piece of about six or eight pounds; gash it in several places clear to the bone; into each of these places insert slices of salt pork, tie a cord around it firmly, lay a slice or two of salt pork on top, sprinkle a little pepper, set it in the oven and bake two hours.

F. R. STRONG.

Salt Codfish.

Shaker Style.

Pull the fish in bits (not too small), and place into warm water until soft. The water must not boil, as boiling hardens the fish. Boil and mash potatoes as dry as possible; boil eggs until the whites are hard and cut in slices. Mix all slightly with thickened cream or milk; season with butter and pepper.

H. D. SANBORN.

Crabs.

Crabs, as soon as caught, should be washed to get rid of the sand, and thrown into boiling hot water, with a good handful of salt, and boiled until a bright red color. Lay on a table or shelf to cool. Take as many as you wish to use, loosen the shells, so as to drain off the yellow liquid, then carefully remove all the fat to a bowl, with the white meat from the claws and body, and the eggs, if female crabs.

Deviled Crabs.

Stir the meat and fat lightly together. Take one quart of this, one-third teaspoonful of black pepper, a pinch of cayenne, a tablespoonful of fresh made mustard, one-fourth of a nutmeg, one-half or two-thirds cup of cracker crumbs, two coffee cups of milk or cream—if milk, use a piece of butter two-thirds the size of an egg; beat up two eggs, and stir all together, baking in the shells which have been carefully cleaned, or pour into a pudding dish. As stoves at the seaside are usually small, fifteen minutes with a good steady fire is long enough for the shells to bake, thirty or thirty-five minutes for the pudding dish. Some like, added to the above mixture, a tablespoonful of tomato catsup, or one-third of a teaspoonful of Worcestershire or other sauce.

MISS F. A. HOLMAN.

To Fry Small Olympia Oysters.

Drain the oysters in a colander. Then put them in a dish of beaten egg, seasoned with pepper and salt. One egg is sufficient for a quart of oysters. Have ready a bowl of sifted cracker crumbs or finely pounded dried bread crumbs. Take five or six oysters, and with the hand pat them into a cake, and sprinkle the crumbs over them. Fry in butter, taking care that the butter is hot before putting the oysters in the frying-pan. When one side is firm, turn with cake turner, and fry the other. They are nice served with cold slaw.

MRS. COL. J. H. KELLY.

Sauce Hollandaise.*For Boiled Salmon.*

Put in a sauce-pan three ounces of butter; when hot, sprinkle in three tablespoonfuls of flour. As soon as it bubbles up, add a teacupful of boiling water, in which stir the salmon until smooth. Set aside and allow to cool. Take the yolks of three eggs, beat them up, into which strain the cooled sauce, under steady stirring to prevent curdling. Stir in juice of a half of a lemon, a lump of butter size of walnut, cut in small pieces; two tablespoonfuls of vinegar. Return it to the fire for a few minutes without allowing it to boil; stir constantly. Serve with salmon.

MRS. H. E. DOSCH.

Meats, Game, Etc.

Roast Beef.

Select a fine roast at your butchers; place in your dripping pan; dredge with salt and plenty of pepper. Place in your pan with your meat, a small piece of beef suet cut fine. Put in a very hot oven; roast in a gradually decreasing temperature one hour; baste frequently.

NOTE.—Other directions handed in after the above, are very similar, excepting as regards time for cooking. Fifteen minutes to the pound unless the bone is large and meat thin, are the directions for timing.

To Roast Duck.

See that your ducks are carefully picked; then roll a newspaper into a tight roll, light it and carefully scorch all down from the skin; lay in very salt water for an hour or two; then wash thoroughly in one or two fresh waters and dry; put in dripping-pan, laying them on the back, and sprinkle with salt and pepper; lay three or four thin slices of raw, salt pork on each duck. Roast quickly, and when beginning to brown, baste with hot water and drippings from boiled corn beef.

Crumb Pies.

Put into baking dish a layer of finely chopped meat, then a layer of grated bread crumbs, and so on until the dish is nearly full; pour over the gravy, sprinkle with salt, pepper, and small pieces of butter. Bake fifteen minutes.

Mrs. H. HOGUE.

Scalloped Chicken.

Chickens that are not so very young are better for this purpose than old ones; boil until tender, and in but little water; when done put them in the oven to brown; make the liquor in which they have been boiled, into a gravy, by turning the liquor into the browning pan and adding flour to thicken; chop the chicken and put in a deep baking dish with alternate layers of chicken and bread chopped the same as the chicken; pour over the gravy to which should be added a little celery seed; cover the top with bread crumbs and small bits of butter; bake twenty minutes.

Mrs. SWINTON.

Chicken Saute.

Take very small spring chickens, cut them into small pieces and fry them in butter with a spoonful of salad oil. When a light yellow brown remove and add to the butter and oil half wine glass white wine, half a wine glass of water, a little parsley chopped fine, a little grated onion and garlic; when boiled put in the chicken again and boil slowly a few minutes.

Mrs. E. GOLDSMITH.

To Boil a Ham.

Place in the kettle a small quantity of sweet timothy hay; take a medium sized Grendale ham, after washing perfectly clean, and lay it on the hay; add sufficient cold water to cover the ham; boil until the ham is tender, and let it cool before removing from the water; remove the skin from the ham and place in a dripping pan, pouring over it a mixture of half a cupful of white wine vinegar and an equal quantity of brown sugar. Bake until done, basting occasionally.

M. BENO.

To Boil a Ham (No. 2).

Soak for twelve hours in cold water, remove to vessel in which it is to be cooked and cover with boiling water, and add one pint of vinegar, two or three bay leaves, small bunch of thyme and parsley; boil very slowly two or three hours; take out and skin, removing all fat excepting about half an inch; cut off the black looking part; put in your dripping pan, fat side uppermost; grate bread crust over it, one teaspoonful powdered sugar, and put in the oven for half an hour, or until a nice brown.

J. F. G.

Ham Croquettes.

Mix four ounces very fine chopped ham with one pound of mashed potatoes well beaten with half a gill of sweet cream, two ounces of butter, one teaspoonful of pepper; make in croquettes, dip in egg and roll in bread crumbs, and fry brown in deep hot lard. Miss V. WHITING.

Veal Omelet.

Three pounds veal chopped fine, six soda crackers, two eggs, butter, pepper, salt and sage. Mix well together, make a loaf and bake.

Mrs. F. L. WADLEIGH.

Baked Steak.

Take three good-sized porterhouse steaks, put one in bottom of baking tin, and cover with a thick layer of dressing; put another steak on top of this, another layer of dressing, then the last steak, and cover all well with the dressing, which should be rather more moist than for fowls; bake about fifteen minutes for every pound.

Deviled Ham.

Take ham, using both the lean and fat; chop fine; season with pepper and salt, mixed mustard and a little vinegar. This will be found to be delicious on toast, or can be used with sandwiches.

Ham Toast.

Chop ham very fine, put in the spider and when hot (if the ham is not very fat use butter), scramble in a half a dozen eggs; spread on soft buttered toast, and serve at once.

Chicken Fritters.

Mince cold chicken very fine, season, and add juice of one lemon; make a batter of three eggs, one pint of milk and a little salt; flour to make a stiff batter; stir in the chicken, and drop by spoonfuls into boiling lard. Fry brown, and serve hot.

Mrs. R. H. HOYT.

Venison Loaf.

Chop cold venison very fine, add one-third of the quantity of meat in crackers or bread crumbs, butter the size of an egg, chopped onion, pepper and salt; mix thoroughly, and make into a loaf; bake in a tin with a little water.

Mrs. M. E. QUIGLEY.

Beefsteak.

If your beefsteak is tough, chop very fine; make into cakes with the hands, adding a little butter; have a frying pan very hot, put the cakes in, turning them several times, to keep the juice in; when brown lay them on hot platter.

Mrs. HENSIL.

Italian Dish.

Take liver, salt pork and kidneys, and bay leaves, all in thin slices; string on a knitting needle, alternating the meats, with a bay leaf between each piece of meat; cook in a dripping pan, the ends of the needle resting on the edge, so that the meat will swing clear of the pan. A hot oven will cook these brown in a short time.

Mrs. R. H. HOYT.

Dressing.

To be used with Fish or Meat.

A teaspoonful pepper-corns; boil with four tablespoonfuls of strong vinegar until reduced to half the quantity. Set away to get cool; use a porcelain-lined kettle; add the yolks of four eggs well beaten; one tablespoonful butter; set your

kettle inside another kettle to boil; add a teaspoonful of butter and beat hard, stirring all the time; add a little salt.

Mrs. J. B. MONTGOMERY.

Veal Oysters.

Cut veal into pieces as large as oysters, pound well and dip into egg, and then roll into cracker crumbs and fry in butter.

Small Birds Roasted.

To bake small birds so as to make a beautiful dish, cut off one leg, fasten wings securely to breast, dip in beaten egg and roll in bread crumbs, bake quickly and lay on a platter garnished plentifully with parsley. If arranged rightly they will be pear shaped.

Mrs. EDWARDS.

Curried Beef.

Cold turkey or chicken may be used instead of beef. Cut cold roast beef into small bits, put a large piece of butter into the saucepan, slice two onions very thin, sift one tablespoonful of flour and one tablespoonful curry powder over the onions, stir, add one cup boiling water and put in your meat; cover and allow to simmer ten or fifteen minutes. Line an earthen vegetable dish with boiled rice, pour the beef into it and serve hot.

Mrs. SWINTON.

Kidney Stew.

Cut fine, wash well in three or four waters, soak in salt water for two hours, wash again and put on to stew. Fry a sliced onion, sprinkle with

flour, pour upon this the kidney. Season with sweet majoram, thyme and curry.

Dressing for Turkey.

One loaf of bread, one boiled onion, pepper, sage, salt, thyme, majoram, one egg, butter size of an egg.

Fried Chicken.

One cup hot water, one tablespoonful hot butter, one tablespoonful lard; drop into this, when hot, the chicken cut small, season with pepper and salt, cover tightly. After the water has boiled away turn frequently until brown, remove and dredge flour into the skillet. Add a little milk, making a rich gravy which turn over the chicken.

Fried Chicken (No. 2).

Joint the chicken, wash thoroughly and lay well sprinkled in salt for an hour or two, wash again, fry quickly in butter and lard mixed; when fried place in a pan in an hot oven for half or three-quarters of an hour. Baste with the grease from spider to which a little water should be added.

A Savory Dish.

One calf's head, dressed with the skin on; wash delicately clean, and soak for one hour in cold water. Put in cold water to boil, skimming when needed, and boil until very tender. Soak the brains in cold water, then in warm, boiling twenty minutes. Boil also the liver and lights. When all are cold, remove all gristle, chop very fine,

season with a little sage, thyme, pepper and salt. Warm it in melted butter, serving very hot.

MRS. W. S. LADD.

Good Breakfast Dish.

Chip dried beef or venison very thin, and soak over night in enough cold water to cover. In the morning heat one pint of milk, one cup of cream, a piece of butter size of an egg, in a porcelain saucepan. When upon point of boiling, thicken with flour, and throw in the chips well drained. Simmer a few moments.

MRS. W. S. LADD.

Fricasseed Duck.

Wash and clean thoroughly; joint the legs and wings, and divide breast and back. One hour and a half before dinner put on in enough cold water to cover, and boil gently until just before dinner; then take the duck up and arrange neatly on a platter. Have ready a tablespoonful of flour wet in a little water. Add one cup of milk to the water the duck was boiled in. When hot, add the flour gradually. When thickened take from fire, have two eggs well beaten, stir a little hot gravy into them, adding the gravy gradually until they are warmed, then stir them into the hot gravy. Season with salt, pepper and a little celery salt. Pour over the duck and serve at once.

MRS. H. D. BUSH.

Roast Turkey or Chicken.

Having picked and drawn the fowls, wash them well in one or two waters; wipe them dry, dredge

with a little flour inside and out, and pepper and salt. Prepare a dressing of dry bread crumbs seasoned with pepper and salt; sage, summer savory or chopped oysters may be added; a well beaten egg is an addition. Fill the body and crop of the fowl with this dressing. Rub outside of fowl with pepper and salt and put in roasting pan with bits of butter or slices of fat salt pork. Roast from two to three hours, according to size of fowl. If you are uncertain about the age, steam or par-boil first. Brown a lump of butter and a tablespoonful of flour and pour boiling water on it, and use to baste with. Chop the liver, heart and gizzard fine and mix with gravy.

Mrs. SWINTON.

Steak.

Steak should be broiled as quickly as possible. Do not season until taken from gridiron. Serve at once.

Mrs. SWINTON.

Steak Broiled on a Spider.

There are occasions when you desire to use your oven and broil a steak at the same time. Take a spider and let it get *almost red hot*. Do not grease. Lay in your steak. When it loosens from the spider turn. Do not season until on your platter. If properly prepared, the steak is fully as good as broiled.

Meat Balls.

Add to chopped meat, seasoning to taste, one egg. Make into small balls and roll in bread crumbs and fry.

Mrs. H. HOGUE.

Pressed Chicken.

Cook chickens in as little water as possible. When cooked so that the meat is loosened from bones, season and boil nearly dry, watching that it does not burn. Put in dish and when cold slice and serve with cold boiled eggs, sliced.

Veal Loaf.

Have your butcher chop three pounds of veal without bone or fat. Roll twelve crackers very fine; add to your meat one tablespoonful salt, one tablespoonful black pepper, five tablespoonsful water, one and a half tablespoonsful butter, or two slices of salt pork chopped fine, three well beaten eggs; add the rolled crackers. Have some extra crackers rolled and make the meat into a loaf similar to bread by rolling in crumbs. Place in the oven and bake two hours. Baste with butter and water.

Entree of Sweetbreads.

Take some cream or rich milk; add black pepper, salt, a lump of butter, a little celery, vinegar or lemon juice, a drop or two of Worcestershire sauce, a little French mustard and a half-teaspoonful tobasco. Compound thoroughly and then boil carefully so as to prevent curdling, but boil till the flavors are harmoniously blended, keeping it perfectly smooth. Then add the sweetbreads, previously parboiled and removed of all coating or skin. Boil again *gently* till the sweetbreads are thoroughly cooked and the broth has become a thick gravy. When served dash again with a

little black pepper. It is difficult to give correct instructions, for an accomplished *chef* always secures a perfect flavor by continued tasting.

W. H. EFFINGER.

How to Fry Chicken.

The best fried chickens: The chickens are killed, scalded, picked and washed out cleanly in water, then quartered and thrown into boiling lard. In a few minutes they are done brown and are then to be removed and served up hot and dry, not put in grease again. In this way the fowl is very tender and is a great delicacy.

MRS. JUDGE WILLIAM STRONG.

Round Steak.

Take slices of round-steak; have slices of fat pork fried out; remove the pork; have the grease burning hot; lay in the steaks; turn them three or four times; remove to a hot dish. Add butter, a little pepper and salt. Obey these directions and the steaks will be very nice.

MRS. W. B. KING.

To Steam Chickens.

Steam them over boiling hot water with a good sized piece of fat pork in it. Put a piece of fat pork in each chicken. Stuff them or not as you like. Serve with rich drawn butter, in a hot dish.

MRS. H. THEILSEN.

Rabbit Stew, No. 1.

Cut the rabbit in convenient pieces, wash it in cold water, put in stew pan, with cold water to

cover, stew gently (not allowing it to boil) until tender; then take out, roll in flour or meal, and fry in a little butter until brown; turn the water in which it was stewed into frying pan, thicken with a little flour and milk. Season to taste, and serve.

CAPT. R. H. LAMSON.

Jack Rabbit Stew.

Rhenish Style.

Cut into pieces, including neck, head (eyes being bored out), lungs, liver and heart; place these pieces in an earthen or lined dish, add one onion (sliced), lemon (sliced), one teaspoonful of whole pepper, two bayberry leaves, twelve cloves, a little parsley and salt, and good wine vinegar, sufficient to cover pieces, and allow it to stand in a cool place for twenty-four hours. When ready for use place in a lined pot, a small piece of butter, one sliced onion, two bayberry leaves, dessert-spoonful of whole pepper, eight cloves, wineglassful of wine vinegar, a pint of beef broth (stock), with salt to taste; put in the pieces of rabbit, cover, put on the fire and allow it to simmer till soft. Meanwhile put in a saucepan a piece of butter the size of a walnut, sprinkle in two tablespoonsful of flour, and roast golden brown; then add, under steady stirring of the rabbit, sauce till thin, and pour all into the pot; allow it to cook well done. Serve hot in deep dish together.

MRS. HENRY E. DOSCH.

Porterhouse Steak.*A la Espanola.*

Put in saucepan three ounces of butter; when hot add one small onion, chopped fine, and roast golden; add six large tomatoes sliced and skinned; cover, and allow to stew for half an hour; then add one red pepper-pod, cut in pieces, two small pieces of garlic (very essential), and salt to taste. After broiling steak place in hot platter, pour the above sauce over it unstrained, and serve hot.

MRS. HENRY E. DOSCH.

Veal Cutlets.*Glaces au Jus.*

Pepper and salt the cutlets well on both sides. Roll them in fine bread crumbs (not crackers.) Dip them in beaten egg, both sides. Roll again in bread crumbs. Fry in butter golden brown. When all done, arrange them evenly in large saucepan; add teacupful of beef broth (stock), cover tight and allow them to simmer slowly for an hour, adding from time to time, a spoonful of stock. Serve in hot platter with gravy poured unstrained over them. MRS. HENRY E. DOSCH.

Purcee de Comate.*Parisienne.*

Pour the contents of a can of tomatoes into a saucepan and stew half an hour. Meanwhile put into a small saucepan a piece of butter size of a walnut. When hot, sprinkle in a large table-spoonful of flour, and roast golden; stir this into

the tomatoes until smooth; now pepper and salt to suit. Add one tablespoonful of brown sugar, one small piece of garlic (essential), cover and stew again for ten minutes, then serve hot.

Mrs. HENRY E. DOSCH.

Bocup a la Mode.

Au Dijon.

Five or six pounds of beef from the round, well larded. Render a small piece of bacon in a deep skillet. When hot, put in the meat after having been well peppered and salted and rubbed in; fry on all sides; pot uncovered. Then add an onion stuck with twelve cloves. Three large carrots. wineglassful of claret. Same of wine vinegar. One bayberry leaf. Sprig of thyme. Two small pieces of garlic (which is essential), one tablespoonful of brown sugar, one pint of beef broth. Cover as tight as possible that the meat may cook in the steam. Set back on the stove and allow it to cook slowly, four to five hours, during which time it must not stop boiling; add beef broth from time to time as it is necessary. An hour before serving put in a saucepan two ounces of butter; when hot sprinkle in two tablespoonsful of flour, and roast a golden brown; then add four or five spoonsful of gravy; pour this under steady stirring into the gravy in skillet, the meat having been previously removed, then replace the meat, cover tight and allow it to simmer till done. Serve meat in platter surmounted by carrots, a few sprigs of green parsley and a few spoonsful of gravy over the meat.

Mrs. HENRY E. DOSCH.

Scotch Haggis.

A sheep's pluck, a sheep's stomach, one and one-half pounds suet, one-half pound oatmeal, one onion, pepper and salt. Procure a sheep's pluck and stomach-bag, wash the pluck well and put it on in a pot to boil, allowing the wind-pipe to hang out of the pot, so that any impurities will come out by it. Boil gently from one and a half to two hours. Get the stomach-bag nicely cleaned by the butcher, wash it thoroughly and put it on in cold water, and bring it to a boil, which will cause the bag to contract. Take it out of the pot, immediately wash and scrape it well, and lay it in salt and water until required. Mince the best parts of the lungs and hearts, leaving out all gristly parts. Grate the best parts of the liver, and toast the oatmeal well, and put all in a large basin. Chop the suet and onion very finely, add two teaspoonsful of salt and one of pepper, a breakfast-cupful of the liquor in which the pluck has been boiled, to moisten, then mix the whole. Now fill up the stomach-bag, but not quite full; sew up the opening, and put it in boiling water, and boil it gently for three hours. Prick the haggis several times with a darning needle to prevent it from bursting, also put a plate under it to prevent it sticking to the bottom of the pot.

LEWIS RUSSELL.

"Ye powers wha mak mankind your care,
And dish them out their bill o' fare,
Auld Scotland wants nae skinking ware
That jaups in luggies;
But if ye wish her gratefu' prayer,
Gie her a haggis!"—*Burns*.

Beefsteak Pic.

Cut cold roast beef into thin slices, cut some potatoes in thin slices, lay potatoes in bottom of dish, and then a layer of beef, a little salt and pepper and potatoes, and so on until the dish is full. Pour in boiling water, cover with a crust, and bake.

MRS. LU. DALTON.

Fondu of Chicken.

Soak one cupful of bread-crumbs in a cup of boiling milk. Add one tablespoonful of melted butter. Salt and pepper to taste. Let the batter cool. Mince finely some cold chicken and one slice of cold boiled ham and one round of an onion. When the bread is nearly cold, stir in the meat and two well-beaten eggs. Beat together and turn into a well-greased baking-pan, and set into a brisk oven. When the fondu is a light, delicately-browned puff, send at once to the table in dish in which it was baked.

MRS. LU. DALTON.

Veal Omelette.

Three pounds of veal, half a pound pickled pork chopped fine, two eggs, one tablespoonful of cream, one tablespoonful of salt, one teaspoonful of pepper, one teaspoonful of sage, four rolled crackers. Mix well together and form into a loaf. Bake two hours and a half in a slow oven. Baste often with butter and water. To be sliced cold.

MRS. E. DEPRANS.

Curried Chicken.

Cut the chicken up as for stewing, roll in flour, and fry brown in hot butter or oil; only fry until it is a nice delicate brown, then put in a stew pan, with water enough to cover it, and simmer gently until thoroughly cooked; put in a piece of butter the size of an egg, and salt to taste; take one tablespoonful of flour and one tablespoonful of curry powder, and mix together with a little cold water; stir in gently with the chicken, and boil for a few minutes. Then serve on a hot dish, with a border of rice. MRS. T. MERRY.

Pickled Tripe.

Take a thick tripe, and after it is thoroughly cleaned let it stand in cold water twelve hours. Then boil for eight or ten hours, and before taking off salt to taste. Then cut in convenient sizes, pack away in stone jars and cover with good cider vinegar. Broil or fry in butter, and if too strong of vinegar, freshen before cooking.

N. B.—Pigs feet same as above.

MRS. S. G. REED.

Rolled Beefsteak.

Take a round beefsteak, weighing about three pounds. It should be thick and juicy, but need not be tender. Spread over it a force meat of bread crumbs and a little salt pork chopped fine, flavored with onions, salt and pepper. Roll tightly and secure with string. Put in kettle with water to cover it and simmer for three hours. Then brown

in oven, thicken the gravy and pour over it. Remove the string carefully before serving it.

MRS. JUDGE WILLIAM STRONG.

Fried Sweetbreads.

When brought from the market they should immediately be put in cold water for an hour or more, until the blood is extracted. Then put in boiling water and cook fifteen minutes. Salt the water a little. After they are cold cut thin in suitable sized pieces. Egg and bread-crumbs them and fry in hot butter. Serve with peas or asparagus.

MRS. W. S. LADD.

Calves' Brains.

Calves' brains are treated about the same as sweetbreads, only not boiled so long, not more than five minutes, and then throw in cold water to keep them firm. Egg and bread-crumbs them. Fry them in hot butter or lard. Serve with peas, asparagus or tomatoes.

MRS. W. S. LADD.

Mutton Stew.

Four pounds mutton cut fine, four onions, six potatoes, pepper and salt to taste, water enough to cover. Stew four hours *slowly*.

MRS. M. TRENCHARD, Astoria.

Boiled Leg of Mutton.

Rub well with pepper and salt for two days before cooking. The third day boil three hours. Excellent served cold.

MRS. M. TRENCHARD, Astoria.

Egg Sauce.

For Salt Fish or Boiled Tongue.

Make half a pint of smooth drawn butter. Boil four eggs twenty minutes until quite hard. Take off the shells, chop the eggs rather small. Stir into drawn butter. Serve very hot. Add lemon juice, if desired. Always put hard-boiled eggs into cold water for a few minutes; the shells will come off more easily.

Suet Crust.

For Meat Pies.

Five or six ounces of beef suet, free from skin and shreds. Chop very fine. Rub well into a pound of flour. Work into a smooth paste with half a pint of water. Roll it out and it is ready for use.

An Indian Dish of Fowl.

An Entree.

The remains of cold roast fowl, three or four sliced onions; tablespoonful of curry powder; salt to taste. Divide the fowl into joints. Slice and fry the onions in a little butter, taking care not to burn them. Sprinkle over the fowl a little curry powder and salt; fry these nicely; pile them high in the centre of the dish, cover with the onions, and serve with a cut lemon on a plate. Care must be taken that the onions are not greasy. They should be quite dry, but not burned.

MRS. BEETON, London, Eng.

Fried Oxfeet or Cow Heel.

Ox feet, the yolk of one egg, bread crumbs, parsley, salt and cayenne to taste. Boiling butter. Wash, scald and thoroughly clean the feet, and cut them into pieces about two inches long. Have ready some fine bread crumbs mixed with a little minced parsley, cayenne and salt. Dip the pieces into the yolk of an egg, then in the bread crumbs, and fry them in boiling butter until of a nice brown.

MRS. BEETON, London.

Smothered Birds.

Pick and draw young birds; split them open in the back; put them in a deep iron pan with a close fitting cover, with a cup of water and some butter sprinkled with pepper and salt. When done lay the birds on a hot platter; thicken the gravy and pour over them.

MRS. JUDGE DEADY.

Quails or Pheasants.

If young birds they are much nicer broiled than any other way. Split them open at the back and flatten; butter well and cook quickly over hot coal fire, adding butter all the while. When done add more butter and place them in hot oven for a minute for the butter to melt. Serve on toast.

MRS. W. S. LADD.

Hock.

Take a piece of hock and boil twelve hours; then cut in strips across the grain. Pull it into

shreds. Season with pepper and salt and a little allspice. Then put it in a mound. If you like it hot, after heating pour it over toast and garnish with poached eggs.

W. M. MOULSON.

Sardellen Sauce.

One quarter of a pound of Sardellen. Three hard boiled yolks of eggs; a little parsley; lemon peel chopped fine; boullion. Let it come to a boil.

MRS. E. GOLDSMITH.

Fried Venison.

Take small strips of bacon and fry them out. Cut the venison into very thin slices and fry a few minutes in the fat, which should be very hot. Remove the bacon before putting in the venison. It is delicious eaten with Montserat sauce.

MRS. ANNETTE COTTER.

Beef Loaf.

Four pounds tough beef chopped fine, eight crackers pounded fine, three eggs well beaten, one tablespoonful of milk, one tablespoonful of salt, half a tablespoonful of pepper, butter the size of an egg. Make into a loaf and bake two hours. Baste with milk. Serve either hot or cold.

MRS. H. HOGUE.

Pressed Meat.

Boil about four pounds of any kind of meat until cooked all to pieces; the water also must have evaporated or cooked away. Then add one teaspoonful mustard, salt and pepper to suit taste,

butter size of an egg; add different spices if liked. Pound all together with a potato-masher and set in a dish where the cover can be weighted down upon it. When cold, turn out and slice.

MRS. W. H. CONNER.

Rabbit Stew, No. 2.

If you want a stew for five or six persons, take two good-sized or three small rabbits, one quart of tomatoes peeled and sliced, six ears of green corn cut from cob, one-half pound of butter, one-half pound of fat salt pork, one pint of lima or butter beans, six potatoes parboiled and sliced, one teaspoonful black pepper, half a teaspoonful cayenne, one gallon of water, one tablespoonful of salt, two tablespoonsful white sugar, one onion minced small. Cut the rabbits into joints, laying in salt water to draw out the blood. Put on the gallon of water with the salt in it, and let it boil five minutes. Put in the onions, beans, corn, pork (which has been cut in fine strips), potatoes, pepper and the rabbits. Cover closely, and stew two and one-half hours very slowly, stirring the mass frequently from the bottom to prevent its burning. Then add the tomatoes and sugar, and stew an hour longer. Ten minutes before it is to be taken from the fire add the butter, cut into bits the size of a walnut, rolled in flour. Give a final boil, taste to see that it is seasoned to your liking, and serve at once.

CAPT. R. H. LAMSON.

Sauce for Lobster or Chicken.

Boil one quart of milk; while boiling put in a bunch of parsley, one onion and a little celery; stir three tablespoonsful of flour, mixed perfectly smooth with a little cold milk. When boiled take out the vegetables, add small pieces of butter to the cream, mix the sauce with lobsters, or chicken finely chopped, and mould into shape and roll in cracker crumbs and egg.

MRS. H. W. CORBETT.

To Boil a Ham.

Wash the ham carefully, cover entirely with cold water, and boil until perfectly tender. Let it stand until the water is cold, take out, peel off the skin carefully, sprinkle lightly with brown sugar, put in a moderate oven, bake slowly until a light brown.

MISS M. L. HOLMES,

Oregon City.

Duck Salmi.

Furnished by Portland Amateur Sportsman.

Take two nice mallards, draw them and place the giblets in a stew-pan, with a little mace, bay leaf, cayenne pepper and salt, and a little water, and let simmer slowly until tender. Then take out giblets and chop fine with a small onion. Return them with the liquor in the stew-pan, and add a glass of good sherry; stew slowly for ten minutes, then add bread crumbs, a little sage and pounded celery seed, and stuff the ducks with this compound. Place the ducks in a large stew-pan, a half pound of good butter, and when it is quite

hot place the ducks in it, stirring them around until they get nicely browned, then add boiling water just to cover the ducks. Chop one-quarter pound of bacon into dice and add two onions stuck with cloves, one carrot, with pepper and salt to suit taste. Let simmer very slowly until ducks are tender, then add one bottle of claret and skim off the fat rising to the surface. After adding the wine, let the ducks simmer eight or ten minutes in it and add two cans of mushrooms sliced. Cook slowly ten minutes and serve hot—ducks in the center, dry toast around edges, mashed potatoes on side. If you have two ducks and have only one friend to assist you, and it kills him when done, he will die contented and happy.

Cold Meat Fritters.

Take equal quantities of cold bits of steak, or roast chopped fine, and bread crumbs; add two eggs, enough milk to make the consistency of dressing, add pepper and salt, and fry in butter until brown.

Mrs. SCOBY.

VEGETABLES.

General Directions.

Always try and secure them as fresh as possible and see that they are carefully looked over and kept in cold water for several hours before cooking, removing all decayed or unripe spots. The water for boiling vegetables should always boil before your vegetables are put in the kettle.

Turnips require one hour's boiling.

Cabbage should be boiled from thirty to forty minutes.

Beets about two hours, and then dropped into cold water and the skins removed.

Squash (Winter) should boil from twenty to forty minutes.

Asparagus—Twenty minutes; very little water.

Green Peas—Twenty minutes; very little water.

Green Corn—Twenty minutes.

Shell Beans—One hour.

String Beans—One hour.

Onions should be boiled in two or three waters, adding milk the last time.

Spinach—Twenty-five minutes.

Parsnips—Half an hour.

Corn Pudding.

One can corn, two eggs, three-fourths of a cup of milk, one tablespoon butter, salt and pepper. Bake half hour. MRS. F. DAYTON.

Maccaroni au Fromage.

Simmer a cup or two of maccaroni until tender, pour off the water, put in a baking dish, sprinkle on salt; next a layer of cheese chopped or grated; then of bread or cracker crumbs, and so on; last a layer of bread. Pour over a little melted butter and brown in oven.

MISS E. M. L.

Potatoes Boiled in Lard.

Select potatoes of uniform size, pare carefully and drop into a kettle of boiling lard. Boil from twenty-five to thirty minutes.

Potato Balls.

Take of cold mashed potato and add eggs well beaten, and flour to keep to its natural thickness. Make into balls and fry in butter.

Scalloped Potatoes.

Take a deep pan or dish, and slice thin a layer of raw potato; sprinkle over a little pepper and salt, a few small bits of butter, and dredge lightly with flour; add layer after layer until the dish is full, and then pour gently in at the side milk until it just comes to the top, but does not cover the potatoes. Bake in a good oven three quarters of an hour, or possibly an hour. Keep covered at first, to prevent burning.

MRS. M. L. v. B. THOMPSON.

Potatoes.

Drop the potatoes, nicely pared, into boiling water, with salt; boil until soft enough to pass a straw through; lift out separately and wring dry on a napkin. Serve upon a napkin-covered plate.

Aunt Ellen's Way of Cooking Cabbage.

Select a medium-sized firm head of cabbage, chop fine and put into a saucepan, with one teacupful of vinegar, lump of butter size of an egg; pepper and salt to taste. Boil until tender, about one hour. When ready to serve stir into it one cupful of thick rich cream (*sour* is to be preferred), and serve hot.

MRS. A. W. WITHERELL.

Cabbage Cooked in Milk.

Chop a sufficient quantity of cabbage for your meal, cook in as little water as possible; when partly done turn off the water and add milk instead; then cook slowly, taking care lest it burn. When ready to serve season with butter, pepper and salt. Cream may be added if easily procured.

Ladies' Cabbage.

One well-beaten egg, one tablespoonful of butter, a little salt, one tablespoonful of vinegar; mix in a granite pan and set on the stove; stir constantly until it thickens. Be careful not to let it boil and *curdle*. Have your cabbage sliced very thin, and toss about in the pan until thoroughly mixed with the dressing. Serve at once.

MRS. W. B. KING.

Mock Oysters.

Add three well beaten eggs to three grated parsnips, one teacupful of sweet cream, piece of butter half the size of an egg, one teaspoonful of salt, three tablespoonsful of flour. Fry as griddle cakes.

MRS. D. O'NEIL.

Boston Baked Beans.

One pint of beans soaked over night. In the morning pour off the water and add a small piece of salt pork scored across the top. Add one tablespoonful of New Orleans molasses. Fill nearly full of water and bake in a bean jar about eight hours. Add a cup of hot water every hour excepting the last two hours. Keep covered.

MRS. ALFRED FRANK.

Mock Oysters, or Corn Fritters.

One pint grated corn, add one well beaten egg and a small cup of flour, half a cup of butter or cream, a little salt and pepper. One tablespoonful of the mixture will make a fritter.

MRS. B. G. WHITEHOUSE.

Curley Cabbage.

A German Dish.

Remove all defective leaves, cut into quarters and boil in salt water until tender. Take up into a colander and press all the water out. Chop it in a chopping bowl. Take a spoonful of drippings, or any nice fat, in a frying pan. When hot slice an onion small. Cook until brown. Add a tablespoonful of flour and brown; then

add a little soup water, salt and pepper. Boil this with the cabbage a few minutes and serve.

MRS. MEYER ROSENBLATT.

String Beans and Peas.

Cape Cod Style.

Cook beans four hours with salt pork. After they have cooked two hours and a half put peas in on top with a little water. As served add half a cup of cream. Salt and pepper to taste.

MISS M. E. QUIGLEY.

Warmed-Over Cold-Boiled Potatoes.

Put in a saucepan one large cup of milk, a piece of butter the size of an egg. Let it simmer. Stir into it one well beaten egg and one level spoonful of cornstarch, mixed in a little cold milk. When thickened, add your potatoes, which should be cut into small dice. Let it just come to a boil and serve immediately. Do not stir with a spoon, but by shaking the saucepan.

Mrs. R. H. HOYT.

Dressing for Cabbage.

Take one gill each of vinegar and water. When moderately warm add three eggs well beaten. When it begins to thicken add one teaspoonful of butter, one teaspoonful of salt, one tablespoonful of white sugar. When cold add a little mixed mustard. Pour over finely chopped cabbage. Stir well and allow to stand several hours before serving.

N. E.

Green Corn Cakes.

Eighteen ears of green corn grated, two cups of milk, two cups of flour, one teaspoonful of salt, two teaspoonsful of baking powder, four eggs, pepper if desired. Fry on griddle.

N. E.

Breakfast Potatoes.

Cut in long thin strips; have ready a pan with some hot fat, drop the potatoes in, salt and pepper if desired, and bake in a quick oven.

Beet Root.

Large beet roots may be baked instead of boiled.

MRS. WM. REID.

Baked Beans.

One quart of beans soaked over night. The next morning parboil for ten or fifteen minutes in a kettle filled with cold water, change the water and put with them a piece of salt pork as large as a small loaf of bread, boil long and well until tender, in as little water as possible, watch that they do not burn; pour into a baking dish, draining off most of the water; put the pork in the center, cut the rind into small squares, salt and pepper to taste, bake from three to four hours. If they appear to be baking too dry add some of the bean broth. The broth can be served as soup with a few of the beans left in.

Tomatoes.

Cut the tomatoes in slices without taking off the skin, dip them in flour and fry in hot butter

very quickly; lay them when brown on a platter and add to the butter and juice a little milk or cream. When hot pour over the tomatoes.

Tomatoes Broiled.

Cut large tomatoes in half, have a very hot fire of coals, broil quickly the cut side, turn and broil the skin, sprinkle with pepper and salt, a little butter on each. Serve immediately.

Succotash.

Ten ears of corn, one pint lima beans, cut the corn from the cob, cook the beans half an hour, then add your corn and cook from twenty to thirty minutes longer. Season with pepper, salt and butter; add milk or cream if desired.

Carrots.

Cut the carrots in small pieces, boil in salted water for one hour, drain and put in a stew-pan with a piece of butter; cook slowly and do not allow to burn or brown. Pour over them a cup of new milk and simmer slowly for thirty minutes, remove the carrots to the dish, and stir into the milk two well-beaten eggs when cooked; do not let curdle. Pour over the carrots and serve.

Boiled Celery.

Cut into pieces about the size of asparagus; boil thirty-five minutes; drain off the water and add milk or cream. Season with pepper salt and butter.

Baked Tomatoes.

Take tomatoes of uniform size; place in a baking dish; pack closely with stale bread; sprinkle sugar, salt, pepper and butter over them. Bake one hour.

Scrambled Potatoes.

Have ready a stew-pan with large piece of melted butter in; stir in your cold boiled potatoes which should be well chopped. When brown, stir in four or five well beaten eggs.

Onion Sauce.

Boil and mince six large onions; when tender, strain. Mix with onions one ounce of flour, one ounce of butter; add one half a pint of milk; pepper and salt to taste. Boil until thick.

Mrs. M. TRENCHARD, Astoria.

Maccaroni.*Italian Style.*

Procure the right kind of maccaroni, which comes in flat strings as wide as two fingers. Put in boiling water in which you have thrown a handful of salt; boil twenty-five minutes; drain in a colander. Have in a sauce-pan two pounds lean beef which has stewed for two hours or more with salt and pepper, and four bay leaves, three cloves, four allspice, and half a pint of tomatoes. Strain the contents through a sieve, return to the fire, heat up, and having placed some maccaroni in a deep dish, pour over the liquid.

Mrs. R. H. HOYT.

Cold Slaw.

One small cup of vinegar, and butter size of an egg. When it comes to a boil, stir in yolk of one egg beaten, also one tablespoonful of vinegar, a little salt, pepper and mustard. Boil until it thickens, when pour on the cabbage and set away to cool.

Mrs. JUDGE RALEIGH STOTT.

Scalloped Potatoes.

Peel and slice potatoes in potato-slicer. Put in a deep dish a layer of potatoes, season with salt, pepper and butter; continue until your dish is full. Cover well with milk, and bake one hour and a quarter. If the oven is too hot, cover with a tin.

Mrs. WM. MARKLAND MOLSON.

Cold Stewed Potatoes.

Cut in slices, and bring to a boil (do not fry), in two tablespoonsful of butter. There should be two cups of boiled potatoes. Sprinkle a very little flour over them. Set on back of stove, and let simmer gently one hour, or as long as you can. Just before serving, bring to a boil, and add one cup of milk and boil up once. This is a delicious dish if cooked properly. Pepper and salt.

Mrs. J. B. MONTGOMERY.

Cauliflower.

Cauliflower, when in season, that is: just grown; should be boiled twenty minutes with a handful of salt, then the water poured off, and left on the back of the stove a few minutes before serving, with drawn butter poured over it.

Drawn Butter.

Three ounces of butter, one ounce of flour, one-half pint of water; mix the butter and flour thoroughly together and stir slowly into one-half pint of boiling water. It should be stirred very smooth. Add salt. Place the cauliflower in a hot dish, pour over it the sauce and sprinkle lightly with pepper. MISS F. A. HOLMAN.

Potato Dumplings.

Grate three or four cold boiled potatoes; add the same quantity of raw potatoes, slice two pieces of stale bread cut in small pieces; fry bread in hot fat until brown, pour over grated potato, add salt and one cup of flour, mix well and roll into small balls. Put them into a kettle of boiling water, add salt to the water. Boil half an hour and dish up with a sauce of meat gravy, or sour gravy. This is a very fine German dish.

MRS. MEYER ROSENBLATT.

Sweet Potatoes.

A la Missouri.

Butter a deep dish, peel and slice rather thick raw sweet potatoes; place in layers with butter, a little salt and sugar sprinkled very lightly. Bake for an hour. MRS. J. B. MONTGOMERY.

Breakfast Luxury.

Take eight ears of corn and grate them carefully, scraping off the cob with a knife, so as to get all the milk. Peel one quart of good ripe

tomatoes; cut them into the corn. Season with salt and pepper. Put in butter, and add three rolled crackers. Stew steadily one hour.

MRS. G. W. SNELL.

Parsnips.

To fry, boil your parsnips until done; take out and fry in hot butter until brown, or they may be dipped into egg and cracker crumbs and fried as oysters. Again, some persons prefer them, after being boiled until done, laid on toasting fork and browned over hot coals. Serve with a little butter, and season with pepper and salt.

Parsnip Stew.

Cut parsnips into slices; add equal quantity of small potatoes, also sliced. If onions are liked, add one or two, with salt pork to season. Pepper and salt to taste.

Potato Puffs.

Chop fine any kind of cold lean meat (or several kinds together) and season; mash potatoes and make them into a paste with an egg, and roll out, dredging with flour, cut round, rather small. Put some of the meat on one-half and fold the other over it, pinch neatly and fry a light brown.

MISS E. M. L.

Sauce.

To be Served with Young Beets.

One tablespoonful of flour, one tablespoonful of butter, yolk of an egg; pour over it three table-

spoonsful boiling water, add half a teaspoonful of sugar, salt and pepper to taste.

Mrs. STROUDE, East Portland.

Dressing for Cabbage or Lettuce.

Yolk of one egg, one teaspoonful salt, one teaspoonful pepper, one teaspoonful mustard; put in bowl and beat well. Add one teaspoonful melted butter, a little at a time. Beat well. Half pint of vinegar heated to boiling, and added gradually. To be used cold.

Mrs. STROUDE, East Portland.

Egg Plant.

Slice and throw into cold water, with a table-spoonful of salt, for half an hour, then wipe dry. Dip in egg, then in cracker crumbs, and fry in hot lard.

Mrs. JOHN SUTTON.

SALADS.

My Mother's Chicken Salad.

Cut the meat of two chickens into dice, add about two-thirds more celery sliced very thin; mix in a cup, white pepper one teaspoonful, one small one of mustard, one of salt, one tablespoonful of Worcestershire sauce, one half cupful vinegar; cut an onion in half and rub the bowl into which the salad is to be placed, add the spices by degrees, tasting from time to time to get it just right.

For the mayonnaise take the yolk of one egg, a bottle of oil, a soup and fork, drop the oil on the yolk slowly and stirring constantly; when too stiff add a few drops of lemon juice or vinegar. If the oil is added too fast and it curdles, save time by taking a new yolk and mixing more slowly.

Mrs. M. L. v. B. THOMPSON.

Chicken or Lobster Salad.

Take of about equal proportions of the white meat of fowl or lobster (canned), season with peper and salt, and if chicken is used mix with it a *very* little finely grated onion, pack solidly with a little of your mayonnaise dressing and put on ice until ready to serve, when pour over it the remainder of your sauce and garnish with parsley

cold boiled beets cut into pretty designs, and place in beaten white of an egg which has been dropped into boiling water; make a pretty ornamentation for the center, with parsley about the edges. For preparing your mayonnaise, if you desire it extremely fine, take yolks of seven hard-boiled eggs and mash until perfectly smooth, add one small cup of oil, slowly adding at the same time vinegar or lemon juice to keep about the right consistency; salt, cayenne pepper, mustard (as prepared for the table) all to taste. Any extra flavoring may be used if desired; vinegar from mixed pickles, or chili sauce (without spice), give a delicious flavoring if used instead of plain vinegar. An easier and plainer mayonnaise may be made by taking the yolks of three eggs well beaten, add oil very slowly until it is as stiff as cake batter, salt spoon of salt, and beaten white of one egg and a tablespoonful vinegar or lemon juice, a little cayenne pepper, one teaspoonful mustard (as prepared for table).

MRS. EDWARDS

Salad Dressing.

Without Oil.

BY REQUEST.

Take three-quarters of a pound of butter and melt in a sauce-pan. When thoroughly dissolved, take from the stove and beat into it two raw eggs. Add mustard, salt and cayenne pepper to taste.

MISS E. J. THOMPSON.

Salad Dressing.

Six eggs, six teaspoonsful mustard, six teaspoonsful sugar, eighteen teaspoonsful milk, the same of vinegar and three of salt. Six table-spoonsful of oil. Separate the yolks and whites; beat the yolks thoroughly, then mix in salt, mustard and sugar together dry, and add to the yolks. Then add olive oil and then the milk, then vinegar and cook as you would a soft custard. Beat the whites to a stiff froth and add to the custard. This can be bottled and kept for some time, in a cool place. Mrs. Z. F. MOODY, Salem, Or.

Cabbage Salad.

Slice cabbage fine and pour over it a mixture of sour cream; seasoned with vinegar, sugar and pepper. Mrs. S. G. REED.

The Mystery.

Take eight or ten small tomatoes, remove the skins. Three large bell peppers, or Chili, if the others cannot be obtained; remove cores and seeds. Take one large head of celery and three small silver-skin onions. Put all these on ice for awhile. Cut the tomatoes in slices, chop onions fine, reduce the celery and peppers to impalpable shreds. Use ordinary mayonnaise dressing. Place a layer of tomatoes in salad bowl, scatter over the tomatoes shreds and chopped onions about one-quarter of an inch thick. Pour on part of the dressing. Spread these in alternate layers until your dish is full. N. J. LEVINSON.

Dressing for Lobster Salad.

Yolks of four eggs raw, two hard-boiled eggs, rub perfectly smooth. Add three tablespoonsful best salad oil, little by little, three tablespoonsful of good vinegar, one teaspoonful best mustard, a little cayenne pepper, one teaspoonful of salt and black pepper. Mix all carefully. Just before serving put the dressing on lobster.

MISS SOPHIE BOELLING, Astoria.

Cucumber Salad.

One peck of cucumbers pared, cut in slices; four large onions, cut in slices and pulled into rings; sprinkle with a pint of salt. Let them lay over night. In the morning drain six or eight hours, rinse them off with cold water, then add one teaspoonful cayenne pepper, three or four blades of mace, one wine glass of Maderia wine, two wine glasses of good salad oil. Stir the whole well together. Fill the jars three parts full, then fill to the top with good cider vinegar.

Mrs. W. B. KING.

Trinity Church Salad.

Portland.

The chickens should be put in water which is very salt and cooked until thoroughly done, and let them lay in water until cold. Pull into shreds (which may be cut if too long), remove all skin and bone. Use two eggs for every chicken; beat the yolks a little, then stir in French salad oil very slowly, a few drops at a time. If the oil

begins to separate add a few drops of lemon juice. Add a little cayenne pepper, two salt spoons of salt, a teaspoonful of mustard dissolved in a hard boiled yolk of one egg, which has been beaten to a paste with a little oil. When the yolks have been beaten to a stiff batter with the oil mix in the cold water in which the chicken has been boiled and enough vinegar to make the dressing rather thicker than rich cream. Taste it to see if seasoned aright. If the dressing should curdle put the yolks of one or two eggs on another platter and add the curdled dressing by degrees, seasoning to taste. Take one bowl of chopped celery to a bowl of chopped chicken. If you like, beat the whites to a stiff froth, mix with a little dressing, stir into the salad oil and put the rest on top. Good for grouse, quail or pheasant. One grouse goes as far as two chickens.

Mrs. J. MYRICK.

Shrimp Salad.

One dollar's worth of shrimps, rejecting one-third of the small ones. Dressing—Two raw yolks, four yolks hard-boiled (they should be boiled about one-half hour), two teaspoonsful mustard, one teaspoonful salt, one saltspoonful cayenne pepper, six teaspoonsful salad oil, three tablespoonsful white wine vinegar; mash hard-boiled eggs very fine, and add to the yolks, well beaten; add seasoning; oil drop by drop, with a few drops of vinegar if it gets too thick; after the oil is all used add remainder of vinegar. Chop

lettuce and mix with dressing just before serving. This is sufficient for eight persons if helped sparingly.

Mrs. E. D. McKee.

Potato Salad.

Take from six to eight cold potatoes, slice very thin, slice two silver-skin onions *very* fine, add a little chopped parsley; season with salt and cayenne pepper. Dressing—Moisten one-third of a teaspoonful of mustard with one teaspoonful of hot water; put the yolks of two eggs in the same dish; beat well with an egg beater until well mixed; add salad oil, drop by drop, until thick like a custard; then add one and a half table-spoonsful of vinegar. Pour over the potatoes. Garnish dish with lettuce or celery tops.

Miss F. H. Bodman.

Pickles, Sauces, Etc.

Green Tomato Pickles, No. 1.

Two gallons sliced tomatoes, sprinkle with salt, and leave over night. Pour off all the water in the morning, and add eight large onions sliced thin, two small cabbages chopped, one quart brown sugar, two quarts vinegar, two teaspoonsful each of celery seed and mustard seed, pepper, salt, allspice and cloves. Simmer gently half a day.

MISS CARRIE HOPKINS, Seattle.

Green Tomato Pickles, No. 2.

One peck green tomatoes, one peck onions, sliced very thin. Place a layer of tomatoes, then one of onions, until your jar is filled, with a thin layer of salt in between. Let it stand for twenty-four hours, when drain off the brine. Add then one small box ground mustard, one tablespoonful each ground pepper, ginger and cloves, three-quarters tablespoonful of allspice, one-quarter teaspoonful cayenne pepper, half a tablespoonful celery seed. Mix well together. Put a layer of onions, tomatoes, alternating with spices, in your kettle. Add one pound and a half of brown sugar. Cover with good vinegar, and boil until tender.

MRS. J. D. HOLMAN.

Sweet Pickled Pears.*Or Other Fruits.*

If the pears are large, halve or quarter them, taking out the core; if small, simply wipe them. Put in preserving kettle with enough best cider vinegar to cover them and twice the measure of vinegar in sugar. Tie in a muslin bag some cloves, stick cinnamon and mace; boil all together. Take out the pears as soon as done, upon a silver fork, and arrange in stone jar. Boil down the syrup until the desired thickness is obtained. It can be tested by allowing a little to cool in a saucer. When the desired consistency pour over the pears and when cold cover the jar. Do not be alarmed if a mould forms upon them. You can take it off and no harm is done. If they begin to turn sour, put in the kettle and scald and return to jar.

Mrs. H. D. Bush.

Cantaloupe Pickle.

Cut the melon in slices, pare off the rinds and lay over night in weak vinegar and water, about half and half. Next morning weigh, and to every ten pounds of fruit allow five pounds of sugar (light brown is best), five pints of vinegar, a handful each of whole allspice and cloves. Boil slowly for four or five hours until the syrup boils almost, and the fruit is clear and dark.

Mrs. E. G. RANDALL.

Baltimore Pickles.

Fifty cucumbers, ten large onions, twenty-five cents worth of tumeric powder, a quarter of a

pound of pepper and white mustard seed. Cut the cucumbers into slices an inch in thickness, sprinkle with salt and leave over night. Dry in the morning with a cloth. Put them in a stone jar, first a layer of onions then cucumbers, and sprinkle with tumeric powder, pepper and mustard seed. Fill the jar with cold vinegar. Stir together salad oil and ground mustard into a paste and spread over the top. Set away for six weeks then stir up well and they are ready for use.

MRS. C. LAMBERSON.

Currant Catsup.

Six quarts currant juice, two pounds sugar, one tablespoonsful each of pepper, mustard and cloves, nearly a teacupful of salt and one pint of vinegar. Boil the currant juice until the six quarts have boiled down to four, when add the other ingredients and boil ten minutes.

MRS. A. H. MORGAN.

Grape Catsup.

From Still Another.

Five pounds grapes boiled and put through a colander, add two and one-half pounds sugar, one pint vinegar, one tablespoonsful each of cinnamon, cloves, allspice and pepper, one-half table-spoonful salt. Boil until a little thick and bottle.

MRS. M. L. v. B. THOMPSON.

Tomato Catsup.

Half a bushel tomatoes, skinned; one quart very best vinegar, one pound salt, one-quarter

pound black pepper whole, one-quarter pound allspice, one ounce of cloves, six white onions, three small boxes mustard, twenty cloves, garlic, two pounds brown sugar, one handful peach leaves, cayenne pepper to taste, one ounce celery seed. Boil three hours, stirring all the time. It is best to tie the spices in a small muslin bag. When cool pass through a colander. Bottle and seal securely.

MRS. JOSIAH MYRICK.

Spiced Cherries.

To eight pounds cherries, after the stones and stems have been removed, add four pounds of sugar and a handful of cloves. Put in preserving kettle and boil slowly until sugar is melted; then boil fast until juice is clear. Just before removing from the fire, add half a pint of good vinegar.

MRS. J. B. CONGLE.

Pickled Cherries.

To six pounds "Royal Ann" cherries (leave stems about an inch long) put one and a half pints best vinegar, three pounds of sugar, one ounce cinnamon (in sticks), one and a quarter ounce cloves. Boil the vinegar and sugar, and skim until clear. Pour it over the cherries while hot. Let it stand twenty-four hours, and boil the vinegar again, and while boiling put the fruit in and let boil until well done. Keep in a crock well tied up with paper.

MRS. F. G. EWALD.

Chili Sauce.

One large onion, six green peppers chopped fine, six large ripe tomatoes peeled. Put in stew-pan, and add one tablespoonful of salt, one tablespoonful of brown sugar, two cups of vinegar, one teaspoonful each of ginger, cloves, cinnamon, allspice and nutmeg. Stir gently until well done. When cold bottle for use.

MRS. H. D. GREEN.

Pickled Pears.

Take six pounds of sickle pears, cut off the end of the stem and scrape the part left on. Take one quart of wine vinegar, two and a half pounds of sugar, half ounce cloves, two sticks cinnamon, the rind of a lemon. After the sugar and vinegar have boiled put in the pears and cook five minutes. The next morning cook syrup ten minutes and pour hot over the pears. Let them stand seven or eight days when pour off the syrup and put in the spices and let it cook fifteen minutes. Take out the spices, put in the pears and let them cook until clear and soft enough to stick a fork into easily.

MRS. E. FRANK.

Green Tomato Pickles.

One peck tomatoes sliced, one dozen silver-skin onions, two tablespoonsful *each* of salt, mustard seed, black pepper and cloves, one tablespoonful *each* of mace and cinnamon, one quart sugar, two quarts vinegar; boil until tender.

MISS J. McTURK.

Stuffed Cucumbers.

Let the cucumbers lay in brine four or five days, cut open one side and scrape out the inner part; if the inside is *very* salty let them lay in cold water until the next day; if not two or three hours will do. Stuffing for the cucumbers may be made as follows: American mustard, cloves, black pepper and pepper pods, small onions, celery seed and horse-radish, all chopped fine. After being stuffed put the cucumbers in sharp vinegar with a little sugar. MRS. ALFRED FRANK.

Pickled Currants.

Five pounds of ripe currants, four pounds of sugar, one quart of vinegar, one teaspoonful *each* of cloves, mace and cinnamon. Boil until the syrup is quite thick, one hour or more.

Green Tomato Pickle.

One peck green tomatoes, six green peppers, three good sized onions, chop all fine and boil three minutes in two quarts of vinegar and then throw away the vinegar. Three cups fine crushed sugar, two quarts fresh vinegar, one cup ground mustard mixed in cold vinegar, one tablespoonful *each* of cloves and allspice, two of cinnamon, three of salt. Scald all together and pour over your tomatoes hot. MRS. L. H. ALLEN.

Plum Pickles.

Prick each plum with a fork, stick three or four cloves in each, place them in a dripping-pan in a moderately warm oven until they are thoroughly warmed through. Have boiling the follow-

ing syrup: one quart of vinegar, three pounds of sugar, one teaspoonful each of cinnamon and ginger, one-half teaspoonful mace; boil this twenty minutes; add plums enough to have the syrup cover without jamming or crowding—let the plums remain in five minutes. Put in bottles and seal up while hot. MRS. DEKUM.

Tomato Pickles.

Slice green tomatoes and lay in layers, each one covered with salt, leave over night. The next morning boil until tender in good sharp vinegar; place a layer in stone jar, sprinkle with cinnamon, cloves and allspice; next put in your jar a layer of sliced raw onions with a red pepper cut up in small pieces, next a layer of tomatoes, etc., until your jar is full. Pour good cider vinegar over all and leave for twenty-four hours.

Spiced Peaches.

Eight pounds of peaches, four pounds of sugar, one quart of vinegar, two ounces each of cinnamon, mace and cloves. Pour syrup boiling hot over the peaches (raw). The next day boil the syrup again and pour over the fruit. Do this for five days. Cover the jar and keep in cool place.

MISS SOPHIE BOELLING, Astoria.

Pickled Cucumbers.

Make a strong brine of salt and water; when scalding hot place the cucumbers in it, put weights upon them and keep them under the brine for twenty-four hours. Then put the cucumbers in pure

cider vinegar. These pickles will keep and be always ready for use. MRS. W. H. CONNER.

Plain Chili Sauce.

Thirty ripe tomatoes, peeled and cut up; five large onions, chopped fine; five green peppers (if *small* eight), three tablespoonsful salt, eight cups of vinegar, four tablespoonsful brown sugar. Boil hard two and a half hours.

Cucumber Catsup.

Twelve large green cucumbers; peel and grate them, strain through a thin cloth, and throw the liquid away; grate three common-sized onions, and mix with the pulp. Salt and pepper to taste. Thin with good vinegar, bottle, seal, and keep in cool place. ANNA M. MANN.

My Grandmother's Recipe for Gooseberry Catsup.

One gallon perfectly ripe berries, looked over carefully; put in preserving kettle, with one pound of brown sugar, one pint best cider vinegar, half a pint water, one tablespoonful each of mace, cinnamon, allspice, one teaspoonful cloves. Simmer gently for at least eight hours, stirring frequently. Do not allow to boil. When done it should be thick like marmalade. Seal in jelly glasses. To be eaten with cold meats.

MRS. R. H. HOYT.

Chow Chow.

Three dozen large cucumbers, two quarts of small onions, two heads of cauliflower, two heads

of cabbage, one dozen green peppers, five red peppers, one ounce celery seed, half a pound mustard seed, half a pint of horseradish (cut small), half a teacupful of tumeric, two boxes of mustard, half a pint of salad oil, one quart of small green tomatoes. Cut the cabbage and cucumbers in inch squares, break the cauliflower in uniform pieces, remove seeds from the peppers and cut in pieces; excepting onions and tomatoes, have the pieces as uniform as possible in regard to size. Pack over night in a jar, and cover with salt. In the morning scald in vinegar, and pack in jars. Take vinegar sufficient to almost cover, heat, and when cold add mustard and salad oil, mixed into a smooth paste. Pour over pickles. Add tumeric to the vinegar just before mustard and oil. The mixture should be a *thick paste*; if not, add more mustard. It will become thin enough after absorbing the juice of the pickles. The onions and tomatoes are to be *used whole*. If liked, one pound brown sugar may be added to the vinegar.

Pickled Small Cucumbers.

Take small sized cucumbers, make a brine of cold water and coarse salt, strong, and put cucumbers in with a weight to keep under brine. Let them remain for twenty-four hours. Take them out, drain and put in jars or any vessel you choose to fill with vinegar. Leave room to cover with horse-radish leaves five or six thicknesses. Be sure they are covered with vinegar when you put them in the cellar. Put a weight upon them to keep them under the vinegar. If they mould

on top it will not hurt them. When you wish to use them take out the quantity you wish to use, wash and let them soak in cold water for a day or two. Put them in vinegar. In a few days they will be good, being fresh. Pick your cucumbers every other day and put them in the same brine. Add water and salt as it is needed to keep strong enough, so that there shall be salt always in the bottom of the tub. Continue the same process until you get the quantity you desire. My pickles for fall I put into vinegar. A few green peppers will improve and help keep them, if you like them.

MRS. W. S. LADD.

Pickled Cherries.

Or Other Fruits.

Fill your jars with fresh fruit; if cherries, pit them; if peaches, peel them. To every two pounds of fruit take one pint good sharp vinegar and one pound of sugar, whole clove and stick-cinnamon to your taste, and boil well and pour over your fruit for four mornings in succession. The sixth morning put fruit and vinegar both into granite kettle, and simmer well for a short time. Damsons and plums may be done the same way.

MRS. W. H. EFFINGER.

Mangoes.

Take small green cantaloupes, cauliflower, beans, nasturtion seed, small cucumbers, and cabbage. Put them into a strong brine that will bear up an egg. Leave them in the brine for a week. Take them out and put in fresh water for three days,

changing the water each day. Then put them in alum water for six hours. Take them out and wipe dry. Cut out a section from the cantaloupe and remove the seeds. Add to the small vegetables which have been mentioned, six large peppers (green), three large white onions, one root horseradish. Mix together with half a pound white mustard, one ounce ginger root (pounded), one ounce of celery seed, one ounce each of ground mace, cloves, allspice, cinnamon, one teaspoonful ground mustard, one ounce tumeric. Mix mustard and vinegar to a paste. Add these to the ingredients for stuffing, with half a teacupful of salad oil. Add two pounds of sugar. These ingredients may be chopped all together, or the cabbage, cauliflower, large onions, peppers and horseradish only chopped, and the smaller added whole. Some prefer to break the cabbage and cauliflower in pieces and cut other larger ones. Fill the mangoes, tie in again the section cut out, and put in cold vinegar. They will be ready for use in six weeks. The oil may be left out if desired. MRS. W. H. EFFINGER.

Pickled Cabbage.

Take fine white heads of cabbage, quarter them and make a brine that will bear up an egg. Boil and skim it, and pour over the cold cabbage eight mornings in succession. Pour over while boiling hot. Then soak the cabbage in cold water, changing the water twice each day. To two gallons of very best vinegar add one pint black mustard seed, four ounces of ginger, one pint white mus-

tard seed, three ounces black pepper, three ounces allspice, one ounce of cloves, one ounce of mace, one ounce tumeric (to color). Pound all, but not very fine. Add a handful of horseradish and three pounds of brown sugar, two lemons sliced, and one ounce celery seed.

MRS. A. M. EFFINGER.

Pickled Eggs.

Boil as many as desired for pickles; see that they are very hard, shell and put in cold vinegar, put in spices. In about two weeks they will be ready for use.

MRS. W. H. CONNER.

Onion Pickles.

Small onions, peel and sprinkle salt upon. Let stand over night. Pour off the brine and pour upon them boiling water. Let them stand twenty-four hours, then pour off and put on more water, doing this three times. Heat vinegar to almost boiling and pour upon them with plenty of black pepper seed.

MRS. F. K. ARNOLD.

Higdom.

Two dozen large cucumbers pared and seeded, one dozen green peppers, one quart large onions, a few green tomatoes; chop all fine. Add one cupful fine salt. Let stand over night. In the morning drain and add half a pound white mustard seed, half a pound black mustard seed, half pound or one handful *each* of cloves, allspice and cinnamon. Add cold vinegar to cover.

MRS. EDWARD FAILING.

Game Sauce.

One peck of plums, six silver-skin onions; chop the onions fine and put on to cook in one pint of vinegar. Pit the plums and add to the onions four pounds of sugar, one teaspoonful red pepper or black, two ounces of cinnamon. Cook slowly and stir often. Add one tablespoonful of salt. Cook all day.

MRS. G. W. SNELL.

Cucumber Sauce.

Take half-ripe cucumbers; peel and grate them, strain through a colander to remove seeds; let lay over night in an earthen dish; drain off the juice the next morning and put into jars, with whole black peppers, and cover with vinegar; cork tightly. Excellent with cold meats.

MISS M. L. HOLMES, Oregon City.

Fisle Sauce.

Drawn butter sauce, made of milk; add two tablespoonsful olive oil, mixed with yolk of two eggs, well beaten; cucumber pickle, chopped fine; a little Worcestershire sauce.

MISS FRANCES WINCH.

Philadelphia Sauce.

One peck of ripe tomatoes, one dozen large onions; slice tomatoes and onions, and lay them in alternate layers, with one teacupful of salt. Let them remain over night. In the morning drain, and add one-quarter of a pound of white mustard seed, half an ounce each of pepper, allspice and cloves (ground), and cinnamon if desired. Cover with vinegar, and boil two hours.

MRS. O'NEILL.

DESSERT.

Gingerbread Pudding.

One cup molasses, one cup milk, flour to the consistency of soft gingerbread, one teaspoonful dry soda, one teaspoonful cloves, one cup raisins. Steam one and a half hours.

MRS. VALENTINE.

Tapioca Cream.

Pour over one cup of tapioca one cup of milk, and let it stand over night. Heat until boiling, one quart of milk with the tapioca in; add yolks of four eggs well beaten, with one cup of sugar, beat whites to a stiff froth, and add just before removing from the stove, flavor of vanilla.

MISS F. FORSYTHE.

NOTE.—The above may be poured into custard cups, and when cold, frosted over with the whites of eggs beaten to a stiff froth, and four table-spoonsful of sugar added. Brown slightly in the oven.

Plum Pudding.

Half pound flour, half pound bread crumbs one pound each currants, raisins, suet and sugar. Four eggs, half pint beer, wine-glass of brandy,

teaspoonful each of cinnamon, cloves, allspice and ginger, half a nutmeg. Mix well; if too stiff use a little sweet milk. Boil six hours.

MRS. A. W. WITHERELL.

Pudding.

One quart of milk; when boiling add four spoonsful of flour wet in a little cold water, one cup of sugar, half a cup butter. When cool, add six eggs well beaten, one cup raisins or currants. Flavor with lemon or nutmeg. Save, if desired, the *white* of one egg and frost.

Green Corn Pudding.

A Dessert.

Four eggs, one quart of milk, one teacup grated corn, one teaspoonful salt; sweeten to taste. Bake and eat with a sauce.

Sweet Apple Pudding.

One pint milk, scald with one half pint Indian meal, one teaspoonful salt, six sweet apples cut in small pieces, two eggs. Bake three hours.

Peach Pudding.

One quart of milk, two tablespoonsful corn-starch added to milk when boiling, one table-spoonful butter. When cold, beat in three eggs and half a cup of sugar. Cover bottom of pudding dish with peaches sliced, and sprinkle with sugar. Pour over the custard and bake twenty minutes. Frost, and serve with whipped cream.

Gipsy Cake.*For Dessert or Supper.*

One small sponge cake cut in slices and put in a dish, pour over it half a pint of wine.

Make a blanc-mange of one quart of milk, yolks of nine eggs and one cup of sugar, and pour over the cake.

Take the whites of five eggs and one-half cup of sugar; cook for a few minutes over boiling water, and pour over the custard.

MRS. M. TRENCHARD, Astoria.

Graham Pudding, No. 1.

Two cups graham, one cup of milk, one cup of molasses, one cup raisins (stoned), one egg, one teaspoonful soda, a little nutmeg and salt, half teaspoonful each of cloves and cinnamon. Steam for three hours.

Plum Pudding.

Half a loaf (small) baker's bread, soak and squeeze dry; add to it one cup brown sugar, two tablespoonsful molasses, one cup grated bread or cracker crumbs, three eggs, one cup chopped suet, little salt, one cup chopped rasins, one tablespoonful cinnamon, one teaspoonful each of allspice, cloves and yeast powder; little citron, nutmeg, almonds chopped, one tablespoonful brandy. Mix well and boil four or five hours.

MRS. A. MEIER.

Cocoanut Pudding.

One quart of milk, one cup of granulated sugar, one cup cocoanut, three tablespoonsful corn starch. Let it come to a boil and cook three minutes. To be served cold with cream.

MRS. M. TRENCHARD, Astoria.

A Beautiful Dessert.

Or Supper Dish.

Soak one box of Cox's gelatine over night. The next morning add one cupful of claret or sherry and heat slowly until gelatine is dissolved. Then strain and add one large pint of whipped cream and sugar to taste. Add to the gelatine slowly. Beat well and mould.

Fig Pudding.

From Smyrna, Turkey.

Three-quarters of a pound grated bread, half a pound best dried figs, six ounces of suet, six ounces moist sugar, teacupful of milk, a little nutmeg. Chop the figs and suet very fine. Mix bread and suet first, then the figs, sugar and nutmeg; one egg beaten well, and lastly the milk. Boil in a mould four hours and serve with a sweet sauce.

NOTE.—This recipe is not taken from a book or from hearsay, but it is a genuine, well-tested recipe of a cousin of mine who was for some years a resident of Smyrna.

MRS. A. HOLBROOK.

Potato Pudding.

Three boiled potatoes, rubbed when hot through a sieve. Add five eggs well beaten, one pint of milk or cream, butter size of an egg, two table-spoonsful wine, and sugar to taste. Bake and serve hot without sauce.

Very Old Recipe for Custard.

Used in England before the Revolution by the Ancestors of the Family who Now Have Possession of it.

One quart rich milk. Boil well with whole spices, which remove when the flavor is extracted. Then add yolks of six eggs and beaten whites of three. Stir until thoroughly hot (do not allow to boil or it will curdle), about five minutes will do. When nearly cold flavor with rose water. It may now be turned into custard cups and a meringue spread over when cold, and slightly browned in the oven. [This recipe has never been made public before.]

Syllabub.

(An Old Recipe.)

One quart cream whipped, half a pint of milk, yolks three eggs, one ounce Irish moss or isinglass (gelatine may be used), half pint wine. Scald your milk and eggs, pour over your moss, which has previously been soaked in the water. Add wine and sugar. Stir well until nearly cold, when strain in the mould.

No. 2.

One pint of cream whipped, add one wine-glass brandy, add to it half an ounce of gelatine dissolved in a half pint of water, and sweeten to taste. Strain and mould. Pour custard over it.

Delicate Pudding.

This must be made in either a farina kettle or in a pail set in boiling water. Take one pint of boiling water, add one cup of sugar and a piece of butter; thicken with three tablespoonsful of flour, made smooth in a little cold water; then add grated rind and juice of one lemon. When sufficiently cooked, stir in quickly the beaten whites of three eggs. Pour into a dish, and make a custard as follows and pour over it:

Custard for Above.

One pint of milk, one cup of sugar; add the beaten yolks of the eggs. Flavor with vanilla, and pour over the pudding. MRS. J. G. SCOPY.

Graham Pudding, No. 2.

One and a half cups of graham, one cup New Orleans molasses, one cup raisins, half a cup of currants chopped fine, one teaspoonful soda, one teaspoonful each of cinnamon, cloves and allspice, half a cup of milk, piece of butter, two eggs. Steam two hours or more, or set a pail in a kettle of boiling water with batter in. Serve with sauce.

MRS. J. G. SCOPY.

Sauce.*(Easily Made.)*

To one beaten egg add one cup of white sugar, into which beat slowly some melted butter. Flavor to suit taste.

Mrs. J. G. SCOPY.

Boiled Indian Pudding.

Two cups Indian meal, one pint milk, one cup of flour, half cup of chopped suet, half a gill of molasses, two cups chopped dried apples (any dried fruit may be used; dried cherries are delicious), two teaspoonsful baking powder. Boil or steam five hours.

Bread Plum Pudding.

One loaf baker's bread, half pound of suet, one cup raisins, half cup currants, three eggs, one cup molasses, a little citron, nutmeg, cinnamon, allspice and salt, two teaspoonsful yeast powder. Moisten the loaf of bread with milk or water; chop suet very fine; beat eggs and spices well together, then add molasses and yeast powder; mix all together thoroughly, and lastly add fruit. Put this mixture in a buttered mould or tin. Boil four hours, and serve with hot sauce, made after following recipe.

Mrs. H. J. CORBETT.

Sauce.

Half cup butter, one cup of sugar, white of one egg, brandy to taste. Given to Mrs. H. J. Corbett
by ANNIE R.

Manioca Pudding.

One quart milk, three tablespoonsful manioca, half a cup sugar, a dessert spoonful of butter, a little salt. Cook or steam until it thickens. Serve cold with whipped cream. N. E.

Sponge Pudding.

One pint of milk, two ounces of butter, two ounces of flour, two ounces of sugar, one tea-spoonful vanilla, three eggs. Put the milk in a two-quart basin that will fit in the top of a saucepan one-third full of boiling water. Rub the butter, flour and sugar well together, and stir into milk gradually. Cook until a thick batter. Remove, and when cool add the yolks well beaten, then the whites beaten stiff should be added gently. Put in a pudding dish, place in a pan of water, and bake three-quarters of an hour. To be eaten hot with wine sauce.

CARRIE LADD.

With permission of Bessie Thornton.

Chocolate Pudding.

One quart milk, yolk of two eggs, two table-spoonsful of corn starch, one cup of sugar, two tablespoonsful of grated chocolate. Make a blanc-mange; use the whites of the eggs with sugar to sweeten for a meringue.

Mrs. M. TRENCHARD, Astoria.

Coffee Cream.

Brown well one ounce of coffee beans, put into one pint of rich cream, while still warm, sweeten

to taste, and allow to stand one hour; strain, dissolve a half teaspoonful of gelatine in a little cold milk and add to the cream, whip it to a firm froth. The gelatine may be dissolved in a little orange water or lemon extract. **MRS. J. SWINTON.**

Blanc-Mange.

Blanc-mange may be served by moulding it in cups and placing around a mould of jelly on a platter. The moulds may be alternate colors if half the custard is colored with grated chocolate.

Poor Man's Pudding.

Four cups of flour, one cup of milk, one cup chopped suet, one cup molasses, one cup raisins, half a teaspoonful soda dissolved in water, citron and currants if you wish. Boil three hours. To be eaten with hot sauce.

MRS. C. VAN DUSEN, Astoria.

Apple Roll.

Yeast powder biscuit dough, very light; roll to about one-quarter of an inch thick. Take a pudding dish and cover the bottom with a layer of chopped apples with sugar and nutmeg on them; then a layer of dough, and so alternately until your dish is filled. Cover the top entirely with dough. After baked spread the top with a meringue. **MRS. S. L. BROOKS, Dalles City.**

Baked Apple Dumplings.

Make a sauce of one large cup of hot water, butter the size of an egg, one teacupful of sugar; peel and core six good cooking apples, take one

pint of flour, a little salt, butter the size of a large walnut, scald with boiling water until a stiff dough. Make into six portions, place an apple in each, drop into boiling sauce. Place in the oven. When baked serve with sweetened cream. If directions are followed, no yeast powder is necessary.

MISS PROTZMAN.

A Celebrated Topsy Charlotte.

Given by Particular Request of Many Friends.

Take sufficient lady fingers to fill your glass dish, one pound of almonds, blanched and split, fill a bowl about two-thirds full of sherry wine—add one-third water, sweeten to taste, split the lady fingers lengthwise and dip them into the wine; arrange a layer in bottom of your dish, then a layer of almonds, and so on until your dish is nearly full. Make a custard of five eggs to a quart of milk, flavor with almond; when cold pour over your lady fingers, let stand one hour. If you can procure it whip one pint of tripple cream to a stiff froth, and put on top of dish, daubing it here and there with minute triangles of currant jelly.

MRS. MARTIN WINCH.

Roly Poly Pudding.

Make a biscuit dough and roll out to the thickness of half an inch. Spread with either ripe, dried or preserved fruit. Roll up and tie in a cloth, allowing room to rise. Steam or boil until done. Serve hot with sauce.

MRS. H. HOGUE.

Pudding Sauce.

One small cup of butter, two of fine white sugar. Beat to a cream and add one thoroughly beaten egg. Flavor with nutmeg.

MRS. H. HOGUE.

Apple Snow.

If eggs are plenty allow one white to each apple, otherwise one to every two apples. Select apples that will not turn dark rapidly when grated. Grate a sufficient quantity and sweeten to taste. Beat the whites very stiff and mix the whole lightly and quickly together and serve as soon as possible.

M. L. v. B. THOMPSON.

NOTE.—Stewed apples may be prepared in the same way if desired.

A Dish of Fruit.

First a layer of oranges and next a layer of bananas cut crosswise, sprinkle with sugar and squeeze a few drops of lemon juice over it. Continue in this manner until your dish is full. The flavor of the bananas and oranges is peculiar, but to most persons an agreeable change. Grated cocoanut may be added.

M. L. v. B. THOMPSON.

Cocoanut and Chocolate Blanc Mange.

One quart of milk, four tablespoonsful corn-starch. Boil for at least fifteen minutes. When cooked, add the beaten whites of two eggs. Divide the blanc-mange into two portions. Into

one portion stir the grated meat of one cocoanut; into the other portion, while still hot, stir two squares of grated chocolate. Pour together and mix as marble cake.

M. L. V. B. THOMPSON.

Strawberry Shortcake.

One quart of flour, one cup of milk, one egg beaten into the milk, one tablespoonful butter, one tablespoonful sugar, one teaspoonful soda, two teaspoonsful cream-tartar. Put soda, cream-tartar and butter in flour, and rub well together, and add the milk gradually. When baked, butter the crust while warm. Sweeten the strawberries to taste, and place on stove just to start the juice. Do not allow them to heat.

MRS. D. P. THOMPSON.

Strawberry Shortcake, No. 2.

Make a very rich shortcake. While warm, butter, and add berries prepared as follows: Take one quart of berries, sweeten to taste, beat the whites of two eggs to a stiff froth and stir in just before spreading between the cakes. The eggs will be found a good substitute for whipped cream.

American Cream.

One quart milk, three-quarters of a box gelatine, three-quarters of a pound sugar, four eggs. Add half the sugar to the beaten yolks, and half to the whites. Put the gelatine in the milk cold, let it come to a boil, stir in yolks and let thicken. Pour the custard over the beaten whites, stirring

all the time. Pour into a mould. Serve with cream and sugar. This should be made the day before desired to be used.

MRS. ANNA MANN.

Snow Cream.

Dissolve three-quarters of a box of gelatine in a little water. Sweeten one quart of rich cream to taste. Stir in gelatine and beat to a light froth. When it begins to thicken turn in a mould and set on ice.

MRS. ANNA MANN.

Washington Pie.

An Easy Dessert.

One cup of milk, one egg, half cup butter, two cups of sugar. Beat butter and sugar to a cream, break in the egg, add the milk, three and a half cups of flour, three scant teaspoonsful of yeast powder. Bake in four tin plates in moderate oven. When baked have ready apple sauce flavored with nutmeg or lemon, or any kind of preserved fruit. Spread each layer thickly and place one on top of the other. If necessary this dessert can be prepared after the dinner is served.

MRS. W.

Plum Pudding.

Two and a half cups of flour, half a cup of butter rubbed into the flour or one cup chopped suet, one cup of milk, one cup of molasses, one teaspoonful saleratus, teaspoonful of salt, one teacupful raisins rubbed in flour and put in last.

MRS. J. C. CARSON.

Lemon Sauce for Above.

One cup of sugar, butter size of an egg, half a nutmeg, yolk of one egg, juice and pulp of one lemon; add three tablespoonsful of boiling water.

MRS. J. C. CARSON.

Chocolate Cream.

Soak half a box of gelatine in half a cup of warm water, add half a cup grated chocolate, half a pound white sugar, half a pint of new milk; place in a kettle and set in boiling water. Boil five minutes, stirring all the time. Add half a pint of rich cream. Flavor with vanilla and turn into mould.

MRS. A. MEIER.

Cream Pie.

One teacup sugar, one teacup flour, well mixed with level teaspoonful baking powder, three beaten eggs. Bake in flat square tins, and when cold split open and spread with cream prepared as follows: Whip one pint of cream very smooth and stiff; sweeten, and flavor to taste with vanilla. Spread stiff and cold upon the split sides, placing cake together again, so the cream does not appear, and the pie looks like an ordinary cake. Most delicious dessert to be had.

MRS. J. B. WYATT, Astoria.

NOTE.—Another recipe, from Mrs. W. B. King, calls for four eggs, and directs that cake be well covered with cream.

Corn Meal Pudding.

Stir into one quart of boiling water or milk three tablespoonsful of corn meal, butter size of

an egg; salt. When cold add three well beaten eggs. Spice, sugar or molasses to taste.

MISS E. M. L.

Rice Pudding.

One gill of rice, one quart of milk, five table-spoonsful brown sugar, nutmeg, and a pinch of salt. Bake in a slow oven until the rice is done thoroughly, so that the milk is the consistency of cream. To be eaten cold, and considered delicious. Nice to eat with fruit.

MRS. D. B. LAMBERSON.

Cocoanut and Rice Pudding.

Boil one teacupful of rice until soft and dry. While hot, stir in one-quarter pound of butter and yolks of six eggs well beaten, one pound sugar, one grated cocoanut, and either rose-water or lemon peel. Stir in beaten whites of four eggs, and bake. When cold, spread over the top a soft frosting made of whites of two eggs beaten to a stiff froth, with some sugar and a little lemon. Brown in oven.

MRS. H. M. LAMBERSON.

Angel's Food.

Half box of gelatine in a quart of milk; set on range until dissolved; then add six table-spoonsful sugar and yolks of three eggs, well beaten. Boil a few minutes, and flavor with vanilla. Stir in beaten whites. Put in moulds.

MRS. G. E. WITHERINGTON.

Arrowroot Pudding.

Take a large, deep bowl; mix a teacupful of arrowroot in a little cold milk, after being sifted; pour on to this one quart of boiling milk. While hot put into it a bit of butter, about as large as an egg, and a coffee-cupful of white sugar. When this is cold, add eight eggs. Flavor with lemon. Bake in shallow dish one hour.

MRS. G. E. WITHINGTON.

Cottage Pudding, No. 1.

One cup sugar, one cup sweet milk, one and a half teaspoonsful butter, one pint flour, one egg, two teaspoonsful baking powder; mix, and flavor with nutmeg. Bake. Serve hot, with wine sauce.

MISS DORA CHAPMAN.

Cottage Pudding, No. 2.

One-half cup of butter, one cup of milk, three cups of flour, one cup of syrup, one cup of currants, two eggs, two teaspoonsful of baking powder. Cook in bag or mould, sprinkled with flour.

MISS JENNIE MORSE.

Suet Pudding.

One cup chopped suet, one cup sugar, one cup milk, one cup raisins or currants, two teaspoonsful baking powder; flour to make a stiff batter. Put in a greased pail and boil three or four hours. Serve with sauce. This is an excellent recipe.

Hard Sauce.

Half cup butter, one and a half cups of sugar; work to a cream. Add wine, brandy or nutmeg, if desired.

MISS F. H. BODMAN.

NOTE.—The white of an egg by some is considered a great improvement to this sauce.

Delightful Pudding.

One quart boiling milk, one quarter of a pound of flour, one quarter pound of mashed potatoes, a small lump of butter. When cold add three eggs well beaten. Bake half an hour and eat with hot sauce.

MRS. GEO. FRANK.

Batter Pudding.

One cup full of flour, one teaspoonful baking powder, one pint of milk, two cups full of any kind of fruit, one and one-half cups of sugar and four eggs. Make a batter of milk, flour, baking powder and eggs. Add the fruit and pour into a well greased pudding dish. Bake in quick oven for forty minutes.

MRS. W. E. WILSON, Seattle.

Pudding.

Peel and slice six large apples. Make a batter of one pint of milk and two teaspoonsful of baking powder. Sugar and spice to taste. Stir in the apples and bake.

MRS. GRUBBS, McMinnville.

High Church Pudding.

Half a pound of flour, half a pound of suet, two small teacupsful of jam, one teaspoonful yeast

powder, a little milk to wet into stiff batter. Put the mixture in a baking dish and steam four hours.

MRS. CLARKE, London, Eng.

Contributed by C. G.

Orange Pudding.

Pare and core four large oranges, and put them into a pudding dish with sufficient sugar to sweeten them. Boil one pint of milk, and stir into it two tablespoonsful corn starch wet with cold milk. Add yolks of two eggs well beaten and one-half cup of sugar. Boil a minute and pour over the oranges. Beat the whites with three tablespoonsful of sugar, and spread over the top, and brown in oven for a minute.

MRS. C. P. MORTON.

Sweet Potato Pudding.

Six eggs, half a cup of butter, three-quarters of a cup of white sugar, one teaspoonful nutmeg, one glass of brandy or good white wine, then add of sweet potato, mashed and put through a colander, sufficient quantity to make the usual stiffness of pudding. Bake in a dish lined with puff paste, without covering.

MRS. G. M. WELLS.

Vinegar Pudding Sauce.

Two cups sugar, half a cup of water, boil to a thin syrup; one teaspoonful of butter, one teaspoonful or more of vinegar. If preferred, use lemon juice.

MRS. O. GERRISH, Port Townsend.

Baked Cornmeal Pudding.

One quart of milk, half a pint of cornmeal, half a cup of chopped suet, one cup molasses, one tablespoonful allspice, two eggs, pinch of salt. Boil half the milk, stir in the meal, let it cool, and add the remainder of the ingredients. Pour into a buttered dish and bake forty or forty-five minutes.

MRS. M. DALTON.

Jelly Pudding.

Seven eggs, one cup melted butter, two cups of sugar, two glasses acid jelly. Bake in pie tins with rich crust.

MRS. L. H. OTT,
Valley of Virginia.

Tyler Pudding.

Five eggs, one cup butter, one cup of cream, three cups of sugar. Bake in pie tins with rich crust.

MRS. L. H. OTT,
Valley of Virginia.

Charlotte Russe.

One quart of rich cream sweetened and flavor. Whip very stiff. Add the beaten whites of two eggs. Add less than a half box of gelatine dissolved in as little water as possible. Line a mould with white sponge cake and ladies' fingers. Fill with cream and put in cool place.

MRS. E. GOLDSMITH.

Kiss Pudding.

One quart of milk, three tablespoonsful cornstarch, half a cup of sugar and a little salt. Put part of the milk, with the sugar and salt, on the

stove and let boil. Dissolve the cornstarch in the remainder and add with the yolks of the eggs. Flavor with vanilla. Pour into dish, and when cold spread over the whites of the eggs beaten to a stiff froth with half a cup of sugar. Brown slightly.

MRS. S. F. WARREN, Seattle.

Fruit Pudding.

One and a half cups of white sugar, two cups of bread crumbs, one quart of sweet milk; flavor with lemon or vanilla; one tablespoonful of butter, five eggs. Cream the butter and sugar together, beat the yolks very light and mix. Then soak the bread crumbs into the milk and mix all together. Put in a dish and bake until like a custard. When baked spread over it a layer of preserves or fruit. Beat the whites of the eggs with sugar, spread over the top, and brown in oven. Eat with cream and sugar.

MRS. H. W. CORBETT.

Fritters, No. 1.

Two cups of flour, two teaspoonsful of baking powder, two eggs, a little salt; flour to make a stiff batter. Drop by spoonsful into boiling lard. Serve with powdered sugar and wine poured over them.

Fritters, No. 2.

One cup of sour milk, one egg, a little salt; flour to make a stiff batter. Fry as No. 1. These may be served with a sauce, if desired.

Wine Sauce.

Bring slowly to boiling point half a pint of wine; add yolks of four eggs (do not allow to

curdle), one cup of sugar. Take an eggbeater and whip it (while on the stove) until in a state of high froth, and a little thick.

Wis Pudding.

One quart of milk, set it on the stove until it boils, six tablespoonsful flour, a little salt, the yolks of two eggs stirred into it while boiling. Let it boil five minutes, stirring constantly; then turn the mixture into a deep dish. Put twelve tablespoonsful white sugar over the top, then three teaspoonsful extract lemon on sugar. Beat the whites of four eggs to a stiff froth and put over the top. When thoroughly cool serve.

Mrs. SWINTON.

Nellie and Willie's Favorite.

One loaf stale bread, half cup suet powdered, one-quarter pound citron chopped fine, half pound sweet almonds shaved, five large pippins chopped, one cup each of cream or milk and powdered sugar. Cut the bread into slices one inch thick and pare off the crust. Cover the bottom of a buttered mould with these, trimming them to fit the mould. Soak this layer with cream, spread with the suet and fruit chopped fine and well mixed together, and sprinkle well with sugar and strew with almond shavings. Place another layer of bread, and in this way fill the mould. Boil two hours. To serve, dip the mould into *cold* water and then turn out carefully. Eat with hot sauce.

Miss V. WHITING.

Apple Pudding.

A Very Old Recipe of Grandma Porter's.

Four pounds apples pared and stewed. Pass through a wire sieve. Add while hot one pound butter, then one pound of sugar, and lastly nine eggs well beaten. Line baking dish with lower crust and bake.

Blanc Mange.

Two quarts of milk, put on to boil, sweeten to taste, and stir all the time. Soak one package of gelatine in just enough water to cover it. When the milk comes to a boil add the gelatine. When dissolved pour into moulds. Serve with cream sweetened. A. M. R.

Charlotte Russe.

One pint thick cream, one-third box Cox's gelatine, eight tablespoonsful milk, whites of two eggs, one after-dinner coffee cup pulverized sugar, one large tablespoonful vanilla and the same of bitter almond. Beat the cream to a sponge. Dissolve gelatine in the milk placed in a tin over the teakettle or any pot of boiling water. Add sugar to the cream, then quickly the whites beaten stiff, then flavor. Last of all add the gelatine, straining through a sieve. It must pour thin. Stir quickly and turn into a mould lined with sponge cake, and set aside to cool. A. M. R.

Suet Pudding.

One teacup milk, one of molasses, three-quarters of a cup of chopped suet, half tea-cup butter,

half a cupful of soda, one teaspoonful salt, one teaspoonful cinnamon and enough flour to make a stiff batter. Steam three hours. Serve with brandy sauce. MRS. A. W. WITHERELL.

Velvet Pudding.

Three eggs, half a teacup white sugar, two tablespoons of cornstarch, one and a half pints of milk. Boil the milk, add yolks, and sugar and cornstarch dissolved in a little cold milk. Remove from fire when thick and pour into baking dish. Beat the whites to a stiff froth with one half cup of sugar and pour over the pudding. Brown slightly. MRS. B. G. WHITEHOUSE.

Sauce.

Yolk of one egg, half cup of sugar, one dessert spoon of butter. Beat all together and add one half cup of boiling milk. Boil again and flavor with vanilla. MRS. B. G. WHITEHOUSE.

Orange Sauce.

For Boiled or Steamed Puddings.

Six eggs, leaving out the whites of two; half pound of butter, one pound of sugar, juice of the oranges and rind of both grated (lemons may be used if preferred). Place over a slow fire and stir until thick like honey. This may be used in layer cake also. MRS. R. WEEKS.

Batter Pudding.

One pint of milk, three eggs, two-thirds of a cup chopped suet, two tablespoonsful ginger, two teaspoons baking powder, one tea

spoon salt, enough flour to make a thin batter. Pour into a well-floured bag and boil two hours. Good served with roast mutton.

MISS ANNIE WARNER, Oregon City.

Graham Pudding.

Two cups graham flour, one cup white flour, one cup of water, one cup syrup, one-quarter cup sugar, one cup chopped raisins, two eggs, two teaspoons baking powder. Steam two hours.

NELLIE V. CHARMAN, Oregon City.

Temperance Plum Pudding.

Three cupsful bread crumbs, one cupful of flour, one cupful of molasses, one cupful raisins, three eggs, one teaspoonful cream tartar and one of soda, both sifted in the flour; one tablespoonful melted butter, one teaspoonful each of allspice, cloves, cinnamon and nutmeg. Mix well and boil two hours.

Sauce.

Equal quantities butter and sugar mixed to a cream with the beaten white of one egg. Flavor to taste and add a little boiling water just before serving, but not enough to make thin.

MRS. H. B. CAMPBELL.

Chocolate Pudding.

Twelve eggs, six large spoonsful of sugar, ten large spoonsful of rye bread crumbs, eight large spoonsful of grated chocolate, three lumps of butter the size of an egg, three spoonsful of vanilla and mace to suit taste. Beat your sugar and but-

ter to a cream, stir in the yolks of the eggs, then the bread and chocolate; lastly, the whites beaten to a froth. Butter a mould and dust with bread crumbs. Pour into it your mixture and boil one hour and a half without stopping.

MRS. DEKUM.

Snow Pudding.

Soak one package of Cox's gelatine in a pint of water over night. In the morning pour over it a pint of boiling water, add one cup of sugar and juice and rind of one lemon. Boil and strain. Set aside until partly settled, when add the beaten whites of five eggs. Beat all well together with an egg-beater until white. Take the yolks of your eggs and make a custard to serve with the pudding. Flavor with vanilla.

MRS. DEKUM.

Moonshine.

Whites of six eggs beaten stiff, six tablespoons of sugar, cut up one dozen ripe, mellow peaches and stir in. To be eaten with whipped cream. Flavor or not to suit taste. Any kind of fruit may be used.

W. W. W.

Cracker Pudding.

To one pint of milk add three rolled crackers, one egg, a teaspoonful of salt, a half cup of raisins. Sweeten and flavor to taste. Bake half an hour.

MRS. MILLER.

A Beautiful Dessert or Supper Dish.

(Original.)

Take two boxes of Cox's gelatine, soak each separately in as little water as possible, and let remain over night, if possible. Take one box of the gelatine and add to it one pint of strong lemonade. Have your tinner make you a tin mould nine inches long by five inches wide, holding about two quarts. Pour into this mould lemon jelly about an inch thick and set on ice. When cold take one cupful of strawberry juice and add about two table-spoonsful of the gelatine. Sweeten, and cook a moment. Strain into mould about the same quantity as of the lemon. Set away to cool. Make the next layer of whipped cream, and add about two table-spoonsful of the gelatine to a cupful, and so on until your mould is full, taking care to keep your lemon jelly warm and cooling each layer before the second is put in. Great ingenuity can be exercised in preparing this dessert or supper dish. Blackberry juice will make a black layer, chocolate will make a brown; raspberry juice can be used. Small whole fruits may be put in a layer. Different colored wines may be used instead of fruit juice and lemon jell. About two table-spoonsful of gelatine must be allowed to each layer. If you have a cutter of any design, a little of each layer may be put in a saucer, and when mould is turned out a fancy design may be cut and laid over the top.

MRS. EDWARDS.

Hingham Pudding.

One cup molasses, one cup of cold water, three and a half cups sifted flour, one-quarter of a cup of melted butter, one teaspoonful soda dissolved in hot water, two teaspoonsful cinnamon, half a teaspoonful cloves, one teacupful stoned raisins, one cup currants. Mix water and molasses together, with half the quantity of flour, then the soda and other ingredients. Boil one hour.

MRS. GEO. FRANK.

Cracker Pudding.

Six Boston crackers rolled fine, one quart of milk, one cup of raisins, one tablespoonful of butter. Bake one hour.

MRS. FRANCES WINCH.

Charlotte Russe.

One pint of rich cream whipped to a stiff froth, with a little sugar. Take a stale sponge cake, cut off the top carefully and take out the center, fill with cream and replace the top, and cover with either icing or whipped cream.

MRS. W. B. KING.

Cracker and Fruit Pudding.

Four crackers soaked in two cups of milk, add one cup each of currants and raisins, add one-half cup of sugar, four eggs well beaten. Bake, and use two beaten whites for frosting.

MRS. J. D. SUTHERLAND.

Quick Dessert.

Two and a half cups of flour, one tablespoonful white sugar, enough milk to make a thin batter; eight eggs, a little salt, four or five apples sliced very thin and mixed with the batter. Put two tablespoonsful of butter in a dripping pan; when very hot put in batter, sprinkle bits of butter over the top. When baked, sprinkle sugar on top.

MISS FANNIE MEIER.

Lemon Sauce.

One large cup of sugar, half cup butter, one egg, one lemon (all the juice and half the peel), half teaspoonful nutmeg, half a cup of boiling water. Cream the butter and sugar, and beat in the egg whipped light; add lemon and nutmeg; beat hard for ten minutes; add a spoonful at a time of boiling water. Put in a tin and set over a boiling teakettle. Keep very hot, but do not allow to boil or it will curdle. Stir constantly.

MRS. A. W. STOWELL.

Sweet Potato Pudding.

Six eggs, one-half cup butter, three-fourths cup white sugar, teaspoonful nutmeg, one glass brandy or good white wine; then add (well mashed and rubbed through a colander) enough potatoes to make the usual thickness of pudding. Bake in deep dish lined with paste, without cover.

MRS. G. M. WELLS.

Corn Pudding.

Six ears of young corn, cut half and scrape half; one tablespoonful of cornstarch, three-

fourths cup of milk, three eggs beaten separately. Mix the cornstarch with milk. Add a lump of butter the size of an egg. Salt and pepper. Add the whites well beaten the last thing. Bake in an earthenware dish for one-half hour in a hot oven. Serve in the same. It is well to cover with a tin lid until about half done; then take it off and let the pudding brown. This is to be used as a vegetable. One heaping teaspoonful yeast powder.

MRS. E. D. MCKEE.

Cottage Pudding.

One cup of sugar, one tablespoonful of butter, two eggs, one cup of sweet milk, three cups flour, half a teaspoonful soda, one teaspoonful cream-of-tatar, one of salt. Beat butter and sugar together and add beaten yolks, then the milk and soda, then salt and lastly flour and beaten whites alternately. Bake in a buttered mould one hour; turn out and serve with the above lemon sauce. What is left is good steamed the next day.

MRS. A. W. STOWELL.

NOTE.—English currants are a great improvement to any cottage pudding.

Coffee Custard.

Half pint rich cream, half cup cold water, five eggs, sugar to taste.

MISS E. M. L.

Farina.

Five tablespoonsful of farina, one quart milk, a pinch of salt. Boil in steaming pail fifteen minutes. Pour into mould, and serve cold with cream and sugar.

MISS E. M. L.

Christmas Pudding.

One cupful *each* of suet, sweet milk, molasses, seeded raisins, currants, chopped prunes, figs, and dates, four cups flour, one lemon, one egg, one teaspoonful each of cloves, cinnamon, salt and soda. Steam three hours with four thicknesses of towel over the steamer.

Mrs. STROUD, East Portland.

Mystery Pudding.

Two cups of white sugar, two cups of flour, three-quarters cup of water, three eggs, one teaspoonful of soda, two teaspoonsful of cream-tartar. Bake cake in a flat tin. The cake should be about two inches thick. When cold, spread with strawberries or any other fruit, and sweeten to taste. Canned fruit may be used. Take one pint of cream, white of one egg, one teaspoon of vanilla. Sweeten to taste. Whip and pour over cake when spread with fruit.

Mrs. STROUD, East Portland.

Carrot Pudding.

One cup of grated potatoes, one cup grated carrots, one cup sugar, two cups raisins, one cup suet, one cup flour, three eggs, spices of all kinds. Steam two and a half hours.

Wine Sauce.

One cup sugar, half cup butter; rub sugar and butter to a cream with hands, one egg, yolk and white beaten separately, and nearly a cup of wine. White of egg in last. Use sweet Muscat wine. Do not boil.

MISS RENA GOODNOUGH.

Brown Betty.

Peel and core the apples and make a dry sauce. Take some stale bread, remove crust and crumble fine and place a layer of about an inch in the bottom of a pudding dish, add a little butter. Fill the dish with alternate layers of sauce and bread. Whip one egg and mix with milk and pour over the whole. Bake until done.

MRS. W. A. EDGERTON.

Plain Fruit Pudding.

One egg, one cup sour milk, half cup of sugar, half cup chopped suet, half teaspoonful of nutmeg, one teaspoonful allspice, one teaspoonful soda, flour and fruit. Boil two hours and a half.

MRS. H. H. NORTHUP.

Tapioca Cream.

Good.

Two tablespoonsful tapioca, soaked two hours in milk or water; one pint of milk, two eggs, half cup sugar. Beat the yolks and sugar, then add milk and tapioca. Boil just as floating island. While warm stir in the beaten whites.

MRS. STROUD, East Portland.

Strawberry Tapioca.

One cup tapioca soaked two hours. Add five cups water and boil two hours. While still hot add one quart ripe strawberries. Let it get very cold and eat with cream and sugar. You may add a cup of sugar to the tapioca if you like.

MRS. L. W. KING, Chicago.

Almond Cup Pudding.

Almond cup pudding is made of half a pound of sweet almonds and about four bitter almonds, one-quarter of a pound of butter, four eggs, two tablespoonsful of sugar, a third of a cup of milk or of cream, one tablespoonful of brandy, a half a cup of fine bread crumbs. Blanch the almonds and pound them to paste with a tablespoonful of warm water to moisten them. Warm the butter so that it may be beaten with the almonds, then add the other ingredients. After mixing well butter some cups, put in enough of the mixture to about half fill the cups. Bake them for twenty minutes to half an hour, then turn them out on a platter and pour sweet sauce over them. Pour it over while very hot to moisten them slightly, but make enough sauce so that you may have plenty in the gravy boat also.

Diplomatic Pudding.

Soak half a box of gelatine in half a cup of cold water for about two hours. Pour on two-thirds of a pint of boiling water, and add the juice of a lemon, a cupful of sugar, and half a pint of wine. Stir and strain. Have two moulds, one twice as large as the other. Put a layer of jelly in the large mould, and place on. When hard, garnish with candied cherries, cut in two, pour in a few spoonfuls of liquid jelly, *not hot*, to hold the cherries, and then pour in enough to cover them. When the jelly is perfectly hard, set the small mould in the center of the large one, and fill the space between with jelly. Fill the

small mould with ice, and set both in ice water. When the jelly is again hard, remove the ice from the small mould, which fill with warm water, and lift it out carefully. The vacant space is to be filled with custard made by the following recipe: The yolks of five eggs, half a cupful of sugar, two tablespoonsful of wine, one teaspoonful of vanilla extract, half a box of gelatine soaked in half a cupful of cold water, a scant cupful of milk. Put the milk to boil. Add the gelatine, and the eggs and sugar, beaten together. After straining, add wine and vanilla. When the custard begins to thicken, add half a pint of cream, whipped to a stiff froth. Pour the custard into the space mentioned, and let it stand until it hardens. Then turn the pudding out of the mould, and serve with soft custard poured around it.

Chocolate Pudding.

Translated from the German for "Web-foot Cook Book."

One quart of sweet milk, one cup of grated chocolate, one cup of almonds (chopped or cut into strips), two cups of sugar, five eggs, one teaspoonful of common cinnamon, one teaspoonful of vanilla, one pound of stale bread (crumbs grated very fine.) Bake, and serve with hard sauce.

MRS. JOSEPH STROWBRIDGE.

PIES.

Orange Pic.

Grate one orange rind, add juice, one cup of water, one of sugar, yolks of two eggs, butter size of an egg, one slice of bread broken fine (without the crust). Bake with only an under crust. When baked, beat whites of two eggs with four table-spoonfuls of sugar; spread over the top of pie and brown slightly. MRS. CYRUS B. WOODWARD.

A Very Rich Lemon Pic.

Juice and rind of two large or three small lemons; add beaten yolks of eight eggs and one-half pound powdered sugar, one-half pound melted butter; beat well and add two dessert-spoonfuls of flour, wet with a little water; add six table-spoonfuls of milk. Bake the mixture in a rich crust. When baked, cover with the whites of the eggs beaten to a stiff froth, and six table-spoonfuls of sugar and juice of one large lemon. This mixture will make one large or two small pies. MRS. E. D. MCKEE.

Pumpkin Pic—No. 1.

Boil a pumpkin until very tender and rub through a very fine seive, mix with rich milk until the consistency of soft custard. Sweeten to

taste with brown sugar, adding salt, a little ginger and two eggs well beaten for each pie.

MRS. W. S. LADD.

Cocoanut Pie.

Two grated cocoanuts, stir in eight eggs, an inch of butter, two cups of sugar, half a cup of milk, wine-glassful of brandy, line pie tins with rich paste and bake in a hot oven. This will make three pies.

MRS. E. D. MCKEE.

Cheese Cakes.

Yolks of eight eggs, one pound of sugar, half a pound of butter. Cream butter and sugar together, add the juice of two lemons. Stir well with beaten yolks. Line pie tins with rich paste and bake. Fill with the mixture and set back in the oven for a few minutes. This will make two pies.

MRS. E. D. MCKEE.

Excellent Pie Crust.

Two cups of flour, one cup of lard (cold), half cup or less of ice water, one teaspoonful of salt. Mix very lightly and quickly. Roll very thin.

MRS. VALENTINE.

Lemon Pie.

Fill pastry in plate and bake, watching to keep down its rising tendency. Then mix yolks of three eggs, one and a half cups of sugar, butter size of an egg, juice and grated rind of two large lemons, two cups of hot water, half cup of cold water, in which is dissolved three table-spoonsful of corn starch. Boil this five minutes and put in

your plates. Beat the whites to a stiff froth, add four tablespoonsful powdered sugar, spread on pies, and brown in oven. This will make two round pies.

MRS. VALENTINE.

English Mince Meat.

Two pounds beef suet, after it has been minced to a powder by the butcher; three pounds sour apples chopped fine, three pounds raisins seeded and chopped, two pounds currants washed and picked over by the most fastidious person about the house, three-quarters pound citron cut fine (if *he* dislike citron leave it out), three lemons chopped very fine, half pound each of candied orange, lemon, apricot and pineapple, one pound almonds blanched and chopped fine, one tablespoonful cinnamon and one of allspice, one teaspoonful mace and one of cloves, two and a half pounds brown sugar, one tablespoonful fine salt, one quart brown sherry, one pint best brandy.

MRS. RICHARD HOYT.

Mince-Meat.

One large fresh tongue, two beef hearts; rub them with a mixture made of equal proportions of salt, brown sugar and ground cloves; cover them and let them lay twenty-four hours. Boil them two hours. When cold, mince them. Mix with them four pounds beef suet, seven pounds raisins, part seeded and the rest pounded; nine pounds apples, pared and chopped; four pounds currants, one pound citron, cut in slips; three pounds almonds, blanched and chopped; two and a half large

tablespoonsful cinnamon, the same of essence of lemon, five nutmegs, two and a half tablespoonsful cloves, one and a half mace, four pounds powdered white sugar, one bottle brandy, one pint sweet cider, two tablespoonsful salt. This mixture makes a large quantity, but will keep all winter if put in a cool place.

MISS F. A. HOLMAN.

Lemon Pie.

Four eggs, yolks and whites beaten separately, one tablespoonful butter, three-quarters cup white sugar, grated peel and juice of one lemon; if small use two; one heaping tablespoonful cornstarch mixed with a little water. Put all in a quart bowl and fill up with boiling water. Stir butter and sugar together. Put in yolks and beat well together, then the lemon and cornstarch. Let it stand while you beat the whites very stiff. Have a pie plate lined with good paste. Put in the mixture and bake in a hot oven. You can reserve the whites for a meringue if you choose; it will look pretty, but will not taste as good.

MRS. RICHARD HOYT.

Lemon Pie.

One grated lemon, yolks three eggs, three-quarters cup sugar, one tablespoonful melted butter, five tablespoonsful milk. Grate the lemon, add the yolks of the eggs, butter and sugar, two tablespoonsful of flour. Beat well and pour into the crust and bake. When baked add the whites

beaten to a stiff froth with five tablespoonsful of sugar. Brown in the oven.

MISS BESSIE BOND.

Squash Pie.

One cup of stewed squash, one cup of sugar, two *small* cups of milk, two eggs, two tablespoonsful of butter, one teaspoonful of cinnamon, one teaspoonful of ginger, a little salt.

Pumpkin Pie, No. 2.

One cup of stewed pumpkin, one coffee-cup of milk, four eggs, cinnamon and ginger to taste. Sweeten with molasses.

Pie Plant Pie.

Two cups of pie plant (*chopped*), two tablespoonsful of water, one cup of sugar, one tablespoonful of flour and one egg, beaten well.

Cocoanut Pie.

One cup of cocoanut, one cup of sugar, a little piece of butter, four eggs, one quart of milk. This will make two pies.

Custard Pie.

One pint of milk, four eggs; sweeten to taste; add a little nutmeg or any flavoring desired. Be careful, lest it boil in the oven and curdle.

Mince Meat.

Three pounds lean meat, one pound suet, three pounds raisins, two pounds dried apples, three pounds green apples, one tablespoonful each of allspice, cinnamon and pepper, half a teaspoonful

cloves, two teaspoonsful salt, one quart of vinegar, one pound candied citron, one pound sugar, one pint syrup, one quart sweet cider, juice and rind of four lemons, two nutmegs. Wash currants in a dozen waters, stone raisins, etc. Mix well and heat thoroughly. MRS. W. P. ABRAMS.

Pumpkin Pie.

Boil your pumpkin until thoroughly done, and in as little water as possible, taking care lest it burn. When thoroughly cooked, pass through a sieve, add to it one cup brown sugar, one cup molasses, yolks of six beaten eggs, a little salt, four tablespoonsful best ginger, one tablespoonful cinnamon, one cup of milk, and just before you fill the pies, the beaten whites. Bake the crust before you fill them, and return to the oven until your pumpkin is cooked. If the pumpkin be a small one, this ought to make six pies.

Whipped Cream Pie.

Make a crust of moderate richness, line a deep tin, and bake quickly. When baked, spread with a layer of jelly or jam. Whip one teacupful of cream, sweeten and flavor, spread over the jelly or jam. MRS. SWINTON.

Yankee Mince Pie.

Four pounds lean beef, well boiled; when cold, chop very fine, being careful to remove all gristle before chopping. Add to the meat eight pounds of apples chopped, two pounds of suet chopped, four pounds raisins, two pounds of currants, one

pound of citron, two tablespoonsful ground cloves, eight tablespoonsful ground cinnamon, six tablespoonsful salt, one quart boiled cider, five pounds sugar, and one pint molasses. Mix well and cook slowly in porcelain-lined kettle until apples and suet are well cooked. To this mixture add one pint of brandy. The meat should be kept in an earthen or stone jar, well covered.

MRS. W. S. LADD.

Cream Pie.

Yolks of five eggs, one cup of sugar, two large tablespoonsful of flour. Stir in one quart of boiling water. Cook until thick. When cold, flavor with vanilla. Bake crust and fill with the cream. After the pie is cold, beat the whites and cover the pie. Brown in the oven.

MRS. D. P. THOMPSON.

Washington Pie.

Yolks eight eggs, one quart milk, one cup of sugar, one teaspoonful cornstarch. Flavor with lemon or vanilla; a little salt. Bake with no upper crust. This is a good way to use up the yolks of eggs after baking angel food or white cakes.

Charley's Lemon Pie.

To grated rind and juice of one lemon add one cup of sugar, two eggs, one tablespoonful of butter; mix thoroughly. Put two tablespoonsful cornstarch in a large coffee cup; wet with a little cold water and then fill full of boiling water. Add to other ingredients. Mix well and bake with two crusts.

N. E.

Orange Pie.

Three oranges peeled and sliced round. Line a pie tin with rich crust and lay in oranges; sweeten well with sugar; two tablespoonsful water, juice of half a lemon. Cover with paste and bake. This is as good as peach pie.

MRS. W.

Strawberry Pie.

Line pie tin with rich paste and bake. When baked fill with strawberries, cover with beaten white of one egg and return to oven for a few minutes.

MRS. W.

Poor House Mince Pie.

One large cup rolled crackers, one cup hot water poured over the crackers, one large cup chopped raisins, one small cup vinegar, one cup molasses, one cup sugar, butter size of an egg, two teaspoonsful cinnamon, one teaspoonful each of cloves and nutmeg.

NELLIE V. CHARMAN, Oregon City.

Lemon Pie.

(Without Eggs.)

One lemon, sliced very thin; grate the rind carefully, leaving out the white skin; one cup sugar, small piece of butter, two tablespoonsful flour, mixed with cold water to a smooth paste; stir all together with a cup of boiling water. Use a rich crust.

MRS. P. CHURCHILL.

Luncheon Pies.

These pies may be made from any kind of fruit, as it is only the manner in which they are served

that makes them attractive. Have a tinner make you a large square pie tin, about the size of a dripping pan. Bake in this your pie, with whatever filling you may desire. When cold cut in diamonds and pile upon a napkin-covered platter. Pies baked and served in this way will be found very convenient for picnics and luncheons.

Cottage Pie.

One teacup of sugar, one tablespoonful of butter, one heaping tablespoonful of flour; blend together; add one teacup of milk; flavor to taste. Bake in an open crust. Very nice.

MRS. W. E. WILSON, Seattle.

Branberries.

One cup of chopped raisins, juice and rind of one lemon, one cup of sugar, one egg. Bake in tart.

MRS. FRANCES WINCH.

Family Pie Crust.

One quart of flour, one teaspoonful yeast powder, half a teaspoonful salt; sift yeast powder with the flour, rub a cup of lard into the flour, mix with milk into a stiff dough, roll out and spread with sweet lard or butter, and roll from you always.

MRS. ANNETTE COTTER.

Squash Pie.

One cup strained squash, one cup milk, one egg, salt and spice to taste; a little ginger. Will make one pie.

MRS. FRANCES WINCH.

Pie Crust.

One teacupful lard to one pint of flour. Use boiling water, pouring it gradually on lard and working into flour. Add enough of the water to make dough proper for rolling.

MISS RENA GOODNOUGH.

Pie Crust, No. 2.

One teacup of sweet lard to three of flour, a pinch of salt. Mix well, then add cold water enough to make a soft paste. Work lightly. When ready for oven spread tablespoonful cream over it.

LILLIAN G. APPLIGATE, Salem.

Sweet Potato Pie.

Take as many potatoes as will fill dish. Boil quickly. Skin and slice in a deep dish lined with paste. Over every layer of potatoes creamed butter and sugar until dish is filled. Then add water and a sprinkle of nutmeg. Cover with crust and bake.

MRS. G. M. WELLS.

Rich Pie Crust.

One pound of butter to one pound of flour, not quite one-half a pint of ice or very cold water, one teaspoonful salt, one tablespoonful of brown sugar to make the crust brown well. The white of an egg well beaten. Some persons rub the butter and flour lightly between the hands until finely powdered. A better way is to chop the butter and flour with a knife, using one-quarter of a pound of butter at first, stirring in the salt and sugar with the water. A marble slab is the best

thing to work it on; keep well sprinkled with flour, also the roller. The crust should be very stiff. When mixed roll it out, *always from you*; then spread over the dough one-quarter of a pound of butter in lumps; sprinkle flour upon it, brush over with the egg to make it flaky, fold over the crust from each side, roll it out and do the same thing with the other one-quarter pound of butter. Roll out thin, cover your pie tins, and place in a hot oven. This crust is good for rich pies, patties or tarts. If preferred, use one-quarter of a pound of sweet lard to begin with, instead of the butter. One-quarter of a pound of lard and one-half pound of butter made into pie-crust according to the above directions, is rich enough for ordinary pies.

CAKE.

General Directions.

Have all the ingredients prepared, the tins papered and buttered before mixing. Beat butter and sugar to a cream. Powdered sugar or soft A, are considered preferable to granulated. Sift the cream-tartar or baking-powder in the flour and add last of all. The less you stir your cake after the flour is in, the better it will be. If soda is used, add it to the milk. Always beat yolks and whites of eggs separately, adding the yolks to the sugar and butter creamed, and the whites with the flour. Add the milk to sugar, butter and eggs. Always stir cake the same way. If fruit is used, dredge it with flour and add the last thing. Cake to be light should be baked slowly at first until thoroughly heated. Eggs should be placed in cold water awhile before breaking, or add a pinch of salt. If molasses is used, New Orleans is better than any other kind. To test cake to see if done, it is recommended to thrust a cold knife in quickly; if done, the knife will be clear from any particles when withdrawn.

NOTE.--The above directions are condensed from directions furnished by Mrs. Swinton and Miss Kate Holman.

Temperance Plum.

One and a quarter pounds of butter, ten eggs, one pound brown sugar, one cup of molasses, one pound of flour (browned in the oven), three pounds of raisins stoned, two pounds currants, one pound citron. Spice to taste.

MISS E. J. THOMPSON.

Lemon.

One cup sugar, one cup flour, three eggs well beaten, one teaspoonful cream tartar, one-half teaspoonful soda. Bake this in one large or two small pans.

MRS. H. A. ELIOT.

Icing for Cake.

Juice and grated rind of one lemon, one cup pulverized sugar, white of one egg beaten. Boil lemon juice and sugar and add white of one egg. Spread on cake while warm and roll.

MRS. H. A. ELIOT.

Dolly Varden—White.

One-half cup butter, one cup sugar, half cup milk or water, one and a half cups flour, whites four eggs, one and a half heaping teaspoonsful baking powder, one half teaspoonsful essence of lemon, one-half teaspoonful vanilla.

Dolly Varden—Dark.

Use same recipe as in the white, except brown sugar instead of white, and the yolks of four eggs. Add one cup of raisins (pounded until the seeds are broken), one-half of cup currants, half teaspoonful cloves, half teaspoonful cinna-

mon, one-quarter of a nutmeg, one-half teaspoonful essence lemon. Bake in jelly tins and set together with icing. MR. J. D. HOLMAN.

Banana.

One cup butter, two cups sugar, one cup milk or water, three cups flour (the last not quite full), four eggs, three heaping teaspoonsful baking powder, one teaspoonful essence vanilla and one of lemon. Bake in jelly tins and put together with cooked icing. Cut six bananas into slices, putting them on each layer of icing close enough to touch each other. Cover the top layer with icing only. This recipe will make six layers.

MISS TEAL.

Imperial.

One pound of flour, one pound butter, one pound sugar, one pound citron, three pounds almonds (blanched), three pounds seeded raisins, ten eggs, one wine glass brandy. Bake two hours in a tin made expressly for it so that it can be taken apart. A tinmer will make such a pan for fifty cents. The almonds are to be put in whole.

MRS. W. H. EFFINGER.

Silver.

Two cups of white sugar, three cups flour, one cup butter, one cup sweet milk, whites of five eggs, half teaspoonful soda, one teaspoonful cream-tartar. Flavor with vanilla.

Gold.

One cup sugar, one half cup butter, two cups flour, half cup sweet milk, yolks of five eggs, half teaspoonful soda, one teaspoonful cream-tartar.

MRS. H. M. LAMBERSON.

Sponge—with Brown Sugar.

Two cups brown sugar, four eggs, one pint of flour, or a little more; two-thirds cup water, one and a half teaspoonsful baking powder, one teaspoonful lemon.

MRS. H. M. LAMBERSON.

Marble—White Part.

One cup butter, three cups white sugar, one cup sweet milk, three heaping tablespoonsful yeast powder, three cups flour, whites of eight eggs, one tablespoonful essence of lemon, one teaspoonful vanilla.

Marble—Dark Part.

One cupful butter, two cupsful brown sugar, one cupful molasses, one cupful sweet milk, three heaping teaspoonsful yeast powder, yolks of eight eggs, one egg extra, four cupsful flour, one heaping teaspoonful each of cloves and cinnamon, two-thirds of a nutmeg. Put in your tin a layer of white batter then one of dark, alternating in this way until the material has all been used. It is best to have a layer of white on top. Half of this quantity will make a good sized cake.

MRS. J. D. HOLMAN.

Cinnamon.

One cupful of sugar, half a cupful of butter, two eggs, one and a half cupsful of flour, two tablespoonsful cold water, one teaspoonful baking powder. Bake in long tin. While hot spread it with butter, dust over with cinnamon and then powdered sugar. MISS DORA CHAPMAN.

Snow.

One cupful sugar, half cup butter, half cup sweet milk, one and half cups flour, whites of four eggs, one teaspoonful baking powder. MISS DORA CHAPMAN.

Ice Cream.

Three eggs, one cupful sugar, one cupful flour, butter the size of an egg, one teaspoonful cream-tartar sifted in flour, half teaspoonful soda dissolved in milk. Bake in layers.

Filling for Above.

Whites of four eggs beaten very light, four cupsful of sugar. Pour one pint of boiling water over the sugar; boil until clear and it will candy in cold water. Pour the boiling syrup over the beaten whites and beat hard until the mixture is cold, then add one teaspoonful pulverized citric acid and two teaspoonsful vanilla extract. Spread between the layers as thickly as the layers themselves. MISS DORA CHAPMAN.

Orange.

One and a half cupsful pulverized sugar, one-half a cupful butter; rub together; half a cupful water or milk, one pint of flour sifted, five eggs well beaten separately, yeast powder to lighten.

Frosting.

Three cupsful sugar, juice of two oranges and rind of one grated, whites of two eggs beaten to a stiff froth. Beat well together and spread over cake.

MISS EUGENIA MORSE.

Almond.

Six eggs, two cupsful powdered sugar, two cupsful flour sifted with one teaspoonful baking powder, two tablespoonsful hot water, two pounds blanched almonds. Beat the yolks very light, mix with sugar and warm water, beat hard five minutes, whip the whites stiff and add alternately with flour to the eggs and sugar. Bake in jelly tins. As fast as a cake is done have some one stick it full of almonds and cover with icing. If the cakes are allowed to cool the almonds will break them into pieces. For the icing use the whites of six eggs and one and a quarter pounds best powdered sugar. Confectioners' sugar makes the most delicious icing. It is best to prepare the almonds the day before you wish to make the cake, and if you can make the icing while another makes the cake, the cake will be the better for it.

Mrs. R. H. Hoyt.

Cream.

Two cupsful powdered sugar, two-thirds cupful butter, one-half cupful milk, four eggs, one teaspoonful baking powder or cream tartar, one-half teaspoonful soda, three cupsful flour. Bake in thin layers and spread with cream prepared as follows: One-half pint of milk, three teaspoonsful corn starch, one egg, one teaspoonful lemon or vanilla, one-half cupful sugar. Heat the milk to boiling, and stir in the corn starch, wet with a little cold milk. Add the eggs and sugar.

MISS EUGENIA MORSE.

Cheap Cottage.

One egg, one tablespoonful butter, one small cupful sugar, one-half cupful water or milk, one and a half cupsful flour, one and a half teaspoonsful baking powder. This makes three layers, or one loaf.

MRS. F. DAYTON.

Cream.

One cupful white sugar, beaten with two yolks of eggs; add to this the two whites of eggs (well beaten), three tablespoonsful cold water, one and one-half cupsful flour, one teaspoonful yeast powder well mixed with flour, pinch of salt. Flavor to taste.

Cream.

One cupful of milk, put in a pan over a pot of boiling water. When it is scalding hot stir into it one egg, well beaten with one tablespoonful corn starch. Let it thicken.

MRS. R. F. H.

Chocolate Cream.

Four eggs (whites only), one cup sugar, half cupful butter (scant), one and two-thirds cupsful flour, half cup milk, one and a half teaspoonsful baking powder. Beat butter to a cream, add sugar, beat till light; add milk, then flour with baking powder mixed in and beaten white, and a half teaspoonful vanilla extract. When well beaten, divide into two equal parts, into one half grate one stick of chocolate, and into the other half one-third of a cup of flour. Bake in layers. Spread with custard and alternate light and dark layers.

Custard for Filling.

One and a half cupsful milk. Let it come to a boil and stir in two yolks of eggs beaten with one-half cup of sugar, two teaspoonsful cornstarch dissolved in a little of the milk.

MRS. VALENTINE.

Jelly Cake.

One cupful sugar, one cupful flour, three eggs, whites and yolks beaten separately; butter size of an egg, one-quarter of a cup of milk, one teaspoonful cream tartar mixed with flour, half teaspoonful soda dissolved in a little warm water, half a teaspoonful lemon extract, pinch of salt. Beat the butter and sugar well together, mix with the yolks of eggs, flavoring and salt, then the whites of the eggs beaten very light, lastly the flour with the milk and soda. Bake in three jelly tins and spread with acid jelly.

MRS. VALENTINE.

Orange.

Two cupsful powdered sugar, half cupful butter, one small cupful warm water, whites five eggs, three full cupsful flour, one heaping teaspoonful baking powder, grated rind of two and juice of one orange. Cream your butter and sugar, add the water, juice and rind of oranges; then the whites of the eggs, whipped stiff with the flour. Bake in layers. If, after your pans are carefully greased, you sift a little flour upon them your cake will not stick. Cream for filling may be made of one pound powdered sugar, whites of four eggs, juice of one orange. Beat your whites hard and steadily, without stopping; add your sugar, a little at a time. The icing should be glossy, and will dry in less than an hour. Allow your cakes to cool before spreading with the icing.

MRS. R. F. H.

Queen of Cake.

(By Special Request.)

Two cupsful powdered sugar; three cupsful flour; half cupful corn starch, sifted with the flour; one-half cupful butter, creamed with the sugar; half cupful fresh milk; six eggs, the whites whipped very stiff; one heaping teaspoonful baking powder, sifted with the flour. The flour should be sifted fine and put in a warm place while you are preparing your other ingredients. Add the milk to your creamed butter; then the flour and whites, alternately. Bake in seven layers, and spread with cream made as follows: Two tablespoonsful corn starch; three large cups

sweet cream; six tablespoonsful grated chocolate; six tablespoonsful powdered sugar; half pound sweet almonds, blanched and pounded fine; one eight-pound citron, chopped; one quarter-pound crystalized peaches and oranges; one-quarter pound figs, chopped fine; one quarter-pound pineapple, chopped fine; one-half pound macaroons, dried in the oven and pounded fine. Heat the cream to a slow boil; stir in the corn starch, which has been previously wet in a little cold water or milk. Let it boil slowly for five minutes, stirring all the time. Take from the stove and divide in five portions, and put the grated chocolate with the macaroons and one tablespoonful sugar into one portion of the custard; let it boil five minutes, beating all the time, take from the fire and beat five minutes more. Mix citron and almonds with a second portion of the custard and let it just come to a boil, and take from the fire; add three tablespoonsful sugar and let it cool. Mix the crystalized fruits with a third portion and heat to a boil, and let cool. To the fourth portion add pine apple chopped fine, heat to a boil and let cool. Mix with the remaining portion the figs and just heat it and let cool. Season the chocolate with vanilla, the almonds and citron with ten drops of bitter almond. When all are quite cold, lay out six cakes, spread the fig mixture on first, the almond and citron next, then the chocolate, then the crystalized fruit. Ice top with lemon icing made with three whites and three-quarters of a pound confectioners sugar; ordinary

powdered sugar is apt to be coarse. Put the icing on in two layers and be careful that it does not run over the edges. This cake should be eaten fresh.

Mrs. R. H. HOYT.

A very nice cake can be made from the above by making filling as follows: Whites of four eggs beaten stiff, and one pound of powdered sugar. Mix with the icing pineapple chopped fine and spread upon the layers. This cake will not look as nicely as some others, but many prefer it.

Mrs. R. H. HOYT.

Boston Cream.

Boil half a pint of water; stir in three-quarters cup of butter. Mix half a teaspoonful soda with one and three-quarters cups of flour. Stir in the water while boiling. Take from the stove and stir in five eggs, not beating. Drop in pans enough of this mixture to make your cakes *half* the size you want them when baked. Bake twenty minutes—not a minute less. If these directions are strictly followed, success will be sure. When your cakes are cold, open and fill with cream made as follows: Boil one pint of milk, stir in one cup of sugar, thicken with one-quarter cup of cornstarch, add four well beaten eggs, and flavor with vanilla.

Mrs. B. G. WHITEHOUSE.

Soft Gingerbread.

One cup sugar, one cup molasses, one cup butter, half cup sour milk, three eggs, three cups

sifted flour, one teaspoonful soda dissolved in sour milk, two teaspoonsful ginger.

MRS. P. C. SCHUYLER.

Nut.

One and a half cupsful sugar, half cupful butter, two-thirds cupful of milk, half cupful flour, four eggs. Flavor with almond. Rub butter and sugar to a cream, add milk, then part of flour, three eggs and the remainder of flour. Flavor, bake in layers. Filling: Two cupsful granulated sugar; put in tin with just water enough to dissolve sugar. Let boil and do not stir until it strings from the spoon. Have the whites of two eggs beaten stiff on large platter and pour boiling syrup over them, stirring constantly until well mixed. When cool spread on cakes and sprinkle on chopped walnut meats, reserving some whole meats for the top. Use cocoanut, chocolate, or raisins and nuts, instead of nuts alone, if preferred. When you want an extra nice cake take whites of six eggs for cake, using two more for your frosting.

MRS. SWINTON.

Cocoanut Pound.

Cream one-half pound butter, one pound powdered sugar, one pound sifted flour, two teaspoonsful baking powder, a pinch of salt, a teaspoonful grated lemon peel, quarter of a pound of prepared cocoanut, four well-beaten eggs and a cupful of milk. Mix thoroughly. Butter your tins and line them. Pour the mixture in to the

depth of an inch and a half; bake. When baked spread with icing and return to oven for a minute to dry icing.

MISS A. HIGGINS.

Hickory Nut.

One pint nuts, one pound raisins, one pound currants, one cupful butter, one tablespoonful cream, three eggs, two cupsful sugar, half teaspoonful soda, one teaspoonful cinnamon, one teaspoonful cloves. Rub into the fruit and mix very stiff.

MISS BESSIE BOND.

Cookies.

One pound sugar, three quarters of a pound of butter, half pint new milk, teaspoonful of soda. Flour to roll.

GRANDMA PORTER.

Clay.

One pound butter, one pound sugar, one teacupful cream or milk, one lemon, six eggs, one pound flour.

MISS V. WHITING.

One-Egg.

One egg, half cup butter, half cup milk, two cups flour, three-quarters of a cup of sugar, half a teaspoonful of soda, one teaspoonful cream tartar.

MISS V. WHITING.

Election.

One cupful raised dough, one cupful of butter, one cupful of sugar, one cupful molasses, two cupsful chopped raisins, one teaspoonful soda, half a teaspoonful each of soda, ginger, cinnamon, cloves, allspice and nutmeg.

MRS. EDES, Salem.

Moravian Christmas Cookies.

One quart of molasses, one pound of sugar, one pound butter, half ounce of cloves, one ounce cinnamon, one ounce ginger, one orange, juice and rind; one teaspoonful soda, one large wine glass of rum.

BETHLEHEM PENN.

Ginger Snaps.

One pound butter or lard, or mixed, one pound brown sugar, one pint molasses, three pounds flour, two ounces good ginger, half gill of cream, two tablespoonsful soda, *no* cream tartar. Rub your butter into the flour and mix in sugar and ginger (sometimes add same quantity of cinnamon and a little cloves), then add your molasses, cream and soda. It will make a stiff dough. Roll thin without extra flour. Bake in quick oven from three to five minutes.

MRS. JAMES COFFIN.

Ginger Snaps, No. 2.

Boil together one pint of molasses and one cup of butter. When cool add two tablespoonsful ginger and one teaspoonful soda. Flour to roll.

MRS. GASTON.

Cookies.

Three cups sugar, one pound butter, six eggs, a little baking powder.

MRS. GASTON.

Crullers.

Three-quarters of a pound of butter, one pound of sugar, three pounds of flour, eight eggs; separate the whites and yolks, beat them very stiff;

a little nutmeg, one wineglassful of brandy, one wineglassful of sherry. Tie into a German knot and fry in hot lard. MRS. H. D. GREEN.

Lemon Filling.

For Layer Cake.

One cup of sugar, half cup of butter, three eggs, grated peel of two lemons and juice of both. Cream, butter and sugar; stir in eggs well beaten, and lastly the lemon. Boil in a farina kettle one-half an hour, stirring constantly. Do not allow to boil, or it will curdle.

MRS. T. N. STRONG.

Herbert's Apple.

Soak three cups of dried apples in as little water as possible over night. In the morning chop and boil half an hour in two cups of syrup. Take one cup of butter, one cup of sugar, one cup of milk, four eggs, four cups of flour, four good teaspoonsful yeast powder, one cup of raisins, one teaspoonful cloves, two of cinnamon, half a nutmeg grated. This makes a very delicious cake, and keeps excellently when in a cool place.

MRS. JOHN SUTTON.

Ginger Snaps.

One cup of butter, one cup of brown sugar, two cups of molasses, two large teaspoonsful of ginger, one teaspoonful of salt. Boil these together for five minutes, remove and stir in two teaspoonsful of soda. Pour the foaming mixture

into your mixing dish, and stir in flour until it is hard enough to roll.

Mrs. H. B. CAMPBELL.

Sponge.

Beat three eggs *two minutes*; add one and a half cups of sugar (*beat five minutes*); one cup of flour (*beat two minutes*); half a cup of water; if soda is used, half a teaspoonful in water (*beat two minutes*); one cup of flour and *beat five minutes*; if cream-of-tartar is used, one teaspoonful sifted in the flour; if baking powder is used, two teaspoonfuls in the flour. A very old recipe, and well known among old residents of Portland.

Mrs. WESLEY JACKSON.

Spanish Buns.

One pint or two cups of sugar, one cup of butter, four eggs, one cup of milk, two teaspoonful baking powder, one tablespoonful each of cloves and cinnamon, one pint of flour. Bake in large flat tin. Cut in squares when cold and frost tops and sides.

Mrs. A. W. STOWELL.

NOTE.—Another similar recipe leaves out the spices, and flavors with either vanilla or lemon, and then frosts the squares two or three times in cocoanut frosting.

Cream.

One cup cold water, half cup of butter; boil and stir in one cup of flour. Stir until it has cooked a little, then put in a little dish and set in cold water to cool. Add to the dough when cold three eggs, beaten lightly, with one-quarter of a tea-

spoonful of soda in them. Bake in dripping pan for a few minutes. Drop the mixture in half the size you desire your cakes to be. When baked and cold open and fill with cream made as follows: One cup of sugar, two eggs, one pint of milk, one heaping tablespoonful corn-starch. Put milk in double boiler. Mix eggs, sugar and corn-starch together. When milk boils add sugar and corn-starch, then the beaten eggs. Cook a few minutes. Flavor with vanilla. MRS. S. H.

Vanilla Wafers.

One cup of sugar, half a cup of butter, one teaspoonful cream tartar, half a teaspoonful soda dissolved in half a cup of milk, one teaspoonful vanilla, one pint of flour. Roll out very thin and sprinkle thickly with sugar before baking. Add more flour if necessary.

MRS. KATE FLETCHER.

New York.

One-half cup butter, one and a half cups sugar, half a cup milk, three eggs, two and a half cups flour, one teaspoonful cream of tartar, half a teaspoonful soda.

Frosting for Above.

One teaspoonful gelatine, one tablespoonful cold water, two of hot water, one cup white powdered sugar. MRS. S. H.

Snowballs.

Take one egg, a little sugar, a pinch of salt, a small wineglassful of brandy, one cup of cream, flour enough to make very stiff; knead thor-

oughly. Cut in circles with a large biscuit cutter. Score across the top several times. Hold on a fork and fry in very hot lard.

MRS. A. MEIER.

Cocoanut.

One pound flour, three-quarters pound butter, one pound sugar, ten eggs, two teaspoonsful yeast powder, one cocoanut grated (put in the last thing). Bake in a loaf. The effect is very pretty when grated cocoanut is put in the frosting for this cake.

MRS. GEO. L. STORY.

Pound.

One and a half pounds of flour, the same of butter, twelve eggs, one and three-quarter pounds of sugar, one and one-quarter pints of cream, the same of brandy, the same of molasses, one and one-half pounds of citron, two pounds of raisins, two and one-half pounds of currants, one and one-half teaspoonsful each of mace, cloves, nutmeg and cinnamon.

MRS. ROSEL WILBUR.

Mrs. Kinsey's Sugar Cookies.

One quart of flour, one teaspoonful of soda, two of cream tartar; sift well together; then add three-quarters of a cup of butter, two coffee-cups of white sugar, three eggs, half grated nutmeg. Make a soft dough and roll thin. Before baking dip the tops of the cakes in granulated sugar. Lay each cookie separately until cold.

MRS. GEO. STOWELL.

Boiled Icing.

One pint of white sugar and two tablespoonsful water. Boil until ropy. Have ready the beaten whites of two eggs, and pour boiling syrup over it; beat well. Flavor with lemon.

MRS. J. L. GLENN.

Dried Apple Fruit.

Four eggs, two-thirds of a cup of butter, one teaspoonful of soda dissolved in one tablespoonful of water, flour enough to make a stiff batter, two cups dried apples cut up and soaked in water one night (remove cores and skins). In the morning add three cups of molasses, one teaspoonful each of allspice, nutmeg and cinnamon. Cook all this slowly for two hours, or until reduced to one-third the quantity. When this mixture is cold, stir it into the batter and bake either in a loaf or in the dripping-pan.

MRS. R. WEEKS.

Fig.*White Part.*

Two cups white sugar, three-quarters of a cup of butter, one cup of milk, one cup of cornstarch, two cups of flour, whites of six eggs, two and a half teaspoonsful of baking powder; flavor with lemon.

Dark Part.

Two cups sugar, one cup butter, four eggs, one pound figs chopped fine, one cup cold water, two sticks of chocolate, three cups raisins chopped fine, cinnamon and nutmeg to suit taste, four tea-

spoonsful yeast powder. Make the above mixture as stiff as pound cake. Bake in layers, and put together with the following: Two cups granulated sugar, five sticks grated chocolate, one and a half teaspoonsful vanilla, whites of four eggs well beaten.

MISS JESSIE D. ANDERSON.

New Year's Marble.

White Part.

Whites four eggs, one cupful of white sugar, half a cup of butter, half a cup of sweet milk, two teaspoonsful of baking powder, one teaspoon of lemon, two and a half cups of sifted flour. Bake in layers.

Dark Part.

Yolks four eggs, one cup brown sugar, half a cup molasses, half a cup butter, half a cup of sour milk, one and a half cups sifted flour, one teaspoonful each of cinnamon, cloves, mace and soda, one nutmeg. Bake in layers. Put together alternately with frosting.

MISS JESSIE D. ANDERSON.

Lady's Cake.

One and a half cups of flour, one of sugar, half cup of butter, half cup sweet milk, teaspoon soda, two teaspoonsful cream of tartar, yolks of four eggs, teaspoonful of vanilla.

MRS. MILLER.

Watermelon.*White Part.*

Two cups white sugar, two-thirds of a cup sweet milk, whites five eggs, one teaspoonful baking powder. Flavor to suit taste.

Red Part.

One cup *red* sugar, half a cup butter, two-thirds cup sweet milk, two cups flour, one teaspoon baking powder, yolks of five eggs. In filling your pan put the *white* part on outside, *red* part on inside; and drop half a pound of raisins or English currants in here and there to look like seeds of a melon. Bake slowly.

CHRISTINA HARROLD.

Jumbles.

Two cups of sugar, one cup of butter, three cups of flour, or sufficient to make stiff enough to roll and cut with jumble cutter, three eggs, grated rind and juice of a lemon. Dissolve half a teaspoonful soda in the lemon juice, mix well, roll and cut into desired shape. Brush each jumble with the white of an egg and sprinkle with sugar. Will keep for months. Mrs. S. H.

Nut.

Four eggs, two cups granulated sugar, one cup of butter, one and a half cups of nuts chopped fine, half a cup of milk, three cups of flour, two teaspoonsful baking powder, one tablespoonful essence of lemon.

Mrs. M. TRENCHARD, Astoria.

Ginger Crackers.

One cup molasses, half cup sugar, half cup milk, half cup butter, one tablespoonful soda, one also of ginger.

Ginger Crackers.

(*Excellent.*)

One cup molasses, half cup sugar, one-quarter cup butter, one or two eggs, half teaspoonful soda, one teaspoonful cream-tartar, one tablespoonful ginger. Knead these ingredients very hard with flour. Roll very thin, and bake quickly.

Molasses.

One cup molasses, stir in soda until it is foamy and white; warm one cup of shortening and pour into the molasses; one large teacup of raisins, three cups flour, one cup hot water. Put in flour the last thing. Spice to taste. Ginger and cinnamon are excellent.

Fried.

One cup sugar, one cup sweet milk, two of flour, one tablespoonful of butter, one egg, one teaspoonful soda, one teaspoonful cream-tartar, flour to roll.

Raised Doughnuts.

One pound sugar, three-quarters pound of lard, half pint of yeast, three eggs, one quart of milk, one tablespoonful cinnamon. Mix with flour to make a soft dough. Allow to rise, then roll and cut into cakes. Fry in hot lard.

Bread Cake.

Two cups light dough, two eggs, one cup sugar, half cup butter and lard mixed, one cup English currants. Spice to taste. Add flour to make quite stiff. Let rise and bake.

Delicate Cake.

One and a half cups sugar and half a cup butter beaten to a cream, the whites of four eggs stirred in one at a time and beaten five minutes after each, half a cup of milk; one teaspoonful cream-tartar, half a teaspoonful soda, three cups of flour. Flavor. English currants may be added if desired; if so, make the cake a little stiffer.

Citron.

Two cups sugar, one cup butter, five eggs beaten separately, half pound citron, one wine glass brandy. Mix very stiff with flour.

Coffee.

One cup of butter, one cup home-made coffee, one cup currants, one cup raisins, two cups brown sugar, six eggs, two teaspoonsful cinnamon, two teaspoonsful cloves, one teaspoonful soda, three cups of flour. Add citron and other spices if desired.

Mrs. ANNA M. MANN.

Cookies.

One and a half cups of sugar, one cup of butter, one cup of sour milk, half a teaspoonful of soda, two eggs, one small nutmeg, flour to roll.

Mrs. WITHERELL.

Almond Sponge.

One and a half cups of sugar boiled in one and a half gills of water until it spins a thread, when pour immediately on the whites of eight eggs previously beaten to a stiff froth. Continue to beat for twenty minutes when add one and a half cupsful of flour and half a teaspoonful baking powder. Pour into a flat, well-greased tin, (a dripping pan will do.) Be careful in baking that it does not fall. When cold frost with boiled frosting in which you have stirred a plentiful quantity of blanched almonds. The cake should be flavored either with vanilla or almond.

Mrs. J. E. LEONARD, Auburn, N. Y.

Mother's Fruit.

Six cupsful butter, five cupsful sugar, sixteen eggs, three pints of flour, six cupsful currants, three cupsful raisins, three cupsful citron, two cupsful candied lemon peel, two cupsful almonds blanched and cut into shreds, half a pint of brandy, two ounces each of nutmeg, mace, and cinnamon, one tablespoonful each of cloves and allspice. Use rose water freely if too stiff. Bake *certainly* seven or eight hours in a moderate oven. Watch fire and cake faithfully. Mrs. E.

Fig.

Three cups of sugar, one cup of butter, one cup of milk, three cups of flour, one cup of corn-starch, twelve eggs, three teaspoonsful of baking powder; flavor with rose water or almond. Bake in layers. This will make two cakes of two layers each.

Filling.

Cut the figs in small pieces, add a little water, and let them remain for some time, and then add one cup of sugar and stew gently until dissolved; flavor with vanilla, and spread between the layers. If possible prepare the figs the day before the cake is baked. MRS. ANNA M. MANN.

Feather Sauce.

Two cups of sugar, one cup of milk, three and one-half cups of flour, three eggs beaten separately, three teaspoonsful baking powder, or two teaspoonsful cream-tartar and one of soda, one tablespoonful of melted butter. Beat the yolks very light, and add the sugar and butter, then the beaten whites, milk and flour. Sift the baking powder in the flour. Bake in layers. This will make two cakes of three layers each. Flavor with nutmeg.

Filling.

Make a stiff, smooth flour paste; add a pinch of salt. Let it get cold. It is best to prepare this before baking the cake: To one-half cup of butter, beaten to a cream, add one cup of white sugar; beat well; then add the paste, until it looks feathery. Flavor with vanilla. Put between the cakes, and strew thickly with cocoanut. This cake is best made the *day* before it is to be used.

MRS. ANNA M. MANN.

Ginger Cookies.

One cup butter or good drippings, two cups New Orleans molasses, two tablespoonsful sugar,

one teaspoonful of soda, ginger and cinnamon;
flour to roll.

MRS. SCOPY.

Hermit Cookies.

Two eggs, two cups of brown sugar, half cup of butter, half cup of currants, one nutmeg, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful soda; flour to make very stiff.

J. F. G.

Chocolate.

Two cups sugar, half cup butter, one cup sweet milk; boil half the milk, and pour over half a cup of grated chocolate, two teaspoonsful cream tartar, one teaspoonful soda, two eggs, three cups flour.

MRS. JOHN E. SMITH,

Forest Grove.

Mrs. Fishel's Cookies.

Four eggs, three cups flour, two cups sugar, one cup butter, one teaspoonful baking powder. Flavor to taste. Roll thin and bake in a quick oven, and on being taken from oven sprinkle with sugar.

OLYMPIA, W. T.

Walnut.

Five eggs, two and a half cups sugar, one cup butter, four cups of flour, one cup of milk, one-half teaspoonful of soda, one-half teaspoonful of cream tartar, one cup walnuts. Bake in loaves, or in sheets, frosted and marked in squares. Ornament each square with a half nut.

MRS. CHARLES E. SITTON.

Almond Custard.*Very Fine.*

Three cups of sugar, three-fourths of a cup of butter, a half cup of milk, three and a half cups of flour, seven eggs, all the yolks and whites of four eggs, one teaspoonful of soda, two of cream tartar, one pound blanched almonds chopped, one pint whipped cream, whites of three eggs beaten stiff. Sweeten to taste.

AUNT SALLIE'S RECIPE.

Molasses.

One pint molasses, one cup butter, one cup sour cream or milk, one cup of sugar, two and a half teaspoonsful of soda. Make a little stiffer than pound cake. These are dropped on buttered paper far enough apart so they can not run together.

Nice Plain.

Five eggs, the whites and yolks beaten separately, one cup of butter and two cups of sugar beaten to a cream, three full cups of flour, two teaspoonsful baking powder mixed with flour. Flavor with lemon or vanilla.

MRS. J. H. WILLIS.

Scotch.

Three-quarters of a pound of butter, one pound sugar, one pound flour, nine eggs, grated rind and juice of a lemon, one wineglassful of pure brandy, one pound seedless raisins. N. E.

Nut.

Three-quarters of a pound of butter, one pound sugar, three-quarters of a pound of flour, eight eggs, one quart of seedless raisins, one quart walnuts, or other nuts. N. E.

Aunt Dorcas'.

One and a half cups of butter, two cups of sugar, two-thirds cup of sour milk, three eggs, three and a half cups of flour, one teaspoonful of soda, spices, brandy or wine and fruit.

HELEN M. BURTON.

Fruit.

One pound butter, one pound brown sugar, one pound eggs, one pound flour, one-half pound figs, one and three-quarter pounds of raisins, one and three-quarter pounds currants, half pound citron, one large spoon of cloves, nutmeg, allspice. Bake three hours.

MRS. J. W. BRAZEE.

Wedding.

One pound of sugar, one pound of flour, one pound of butter, twelve eggs, four tablespoonsful of brandy, one saucer of molasses with one teaspoonful of soda put in very last thing, one pound of currants, well washed; two pounds of raisins, seeded; one pound of prunes, stoned and chopped; one pound of figs, chopped; one pound of dates, one pound of citron, chop half and slice the rest; two lemons, three teaspoonsful of cinnamon, one teaspoonful of cloves, one teaspoonful of mace. This cake will pay you for your trouble.

MRS. STROUD, East Portland.

Ambrosia.

Two coffee cups of sugar, one coffee cup of butter, one coffee cup of sweet milk, four coffee cups of flour, four teaspoonsful baking powder, six eggs. Flavor with lemons and bake in layers. Put together with the following mixture: Juice of four fresh lemons and grated rind of three, one pound of sugar, quarter of a pound of butter, six eggs. Beat well together the juice and rind of the lemons, the sugar and yolks of the eggs. Then add the beaten whites and the butter. Cook slowly until the consistency of honey.

Mrs. L. W. KING, Chicago.

Scotch.

Two pounds flour, one pound butter, quarter of a pound of sugar. Work the sugar in the butter and then add the flour. This quantity will make three cakes. Bake for half an hour.

Mrs. Wm. REID.

Delicate.

Two and a half cups of sugar, one cup of butter, one cup of milk, four cups of flour, eight eggs, whites only, three teaspoonsful baking powder.

Mrs. MAXX.

Cornstarch.

Delicious with Strawberries.

Two cups pulverized sugar, one cup cornstarch, two cups of flour, one scant cup of butter, one teaspoonful of cream tartar, half a teaspoonful of soda, whites of seven eggs added the last thing. Flavor to suit taste.

Mrs. SWINTON.

Walnut.

Half a pound of walnuts, with shells; one large cup of sugar, half a lemon the juice and grated rind; ten eggs (beaten to a froth). First stir the yolks and sugar half an hour, to a froth. Into these stir the nuts, which have been grated; also the grated rind and juice of the lemon. Then add the whites, beaten to a stiff froth. Sprinkle cracker flour in the pan, especially in the corners, to prevent sticking. Bake forty or fifty minutes. When baked put a thick frosting on top.

MRS. OSCAR MEYER, New York City.

Crullers.

Half a pound of butter, three-quarters of a pound of sugar, five eggs, one teacupful of milk, one teaspoonful of soda, two teaspoonsful of cream tartar, half a nutmeg, and flour to roll out.

MRS. WILLIS B. FRY.

Doughnuts.

(By Request.)

Two eggs, two teacupsful of sugar, one teacupful of sweet milk, three tablespoonsful of melted butter, three tablespoonsful of yeast powder, flour enough to make a soft dough, a little salt. Fry in hot lard. Flavor with nutmeg.

MRS. J. D. HOLMAN.

Round Lily.

One and a half cups of butter, one and a half cups of sugar, whites of five eggs, one and a half teaspoonsful of flour, one cup of milk. Flavor

with peach and a few drops of rose. Bake in two cakes. Put together with cocoanut.

MISS L. E. WHITE.

New England.

Four cups of flour, two cups of sugar, one cup of butter, one cup of yeast, two cups of milk, two teaspoonsful *each* of cinnamon and cloves, one nutmeg, five eggs, two pounds raisins mixed with half cup of flour. Mix at night. The next morning add one teaspoonful saleratus. Bake in slow oven.

MRS. THOMAS FRAZAR.

Sponge.

Three eggs beaten very light, add one cup of sugar, one-half teaspoonful soda dissolved in one tablespoonful of milk. Mix one teaspoonful of cream tartar in one even cup of flour, stir lightly. Bake in a quick oven and do not disturb until sure it is done.

MRS. IRA C. BROOKS,

Dalles City.

White Pound.

Translated from the German for Web-foot Cook Book.

One pound of flour, one pound of sugar, three-fourths of a pound of butter, sixteen eggs (whites only), two teaspoonsful extract bitter almonds. Cream the butter and sugar, beat the whites to a stiff froth, and add to the butter and sugar; add the flour, and lastly the bitter almonds.

MRS. JOSEPH STROWBRIDGE.

Chocolate and Almond.

Translated from the German for Web-foot Cook Book.

One-half pound sugar, one-half pound grated almonds, one cup grated chocolate, one teaspoonful cinnamon, one teaspoonful baking powder, mixed with almonds, fourteen eggs. The eggs should be separated and well beaten. The sugar should be added to the yolks, then the chocolate, after that the almonds and baking powder, then the whites beaten to a stiff froth, lastly the flavoring.

MRS. JOSEPH STROWBRIDGE.

Doughnuts.

One cup sugar, two and a half cups of flour, two eggs, a little salt; add milk enough to make a soft dough), one and a half teaspoonsful baking powder sifted with the flour.

MISS CARRIE L. HURLEY.

Cookies.

One cup of butter, one cup of sugar, two eggs, one tablespoonful of milk, half a teaspoonful of saleratus, a little salt, flour enough to roll. Cut thin and bake in quick oven.

MISS A. L. ATWOOD.

Delicate.

One cup of sugar, one-eighth of a cup of butter, half a cup of milk, one and two-thirds cups of flour, one egg, one-fourth teaspoonful of soda.

MRS. S. E. ATWOOD.

Chocolate, No. 1.

Translated from the German for "Web-foot Cook Book."

One-half pound of sugar, one cup of grated chocolate, one cup of bread crumbs, one teaspoonful of baking powder (mixed with crumbs), one teaspoonful of vanilla, one teaspoonful of cinnamon, yolks of fourteen eggs, whites of two. The eggs should be separated and well beaten. Add the sugar to the yolks. After beating, add the chocolate; then the bread crumbs, grated fine; then the whites, beaten to a stiff froth; lastly, the flavoring. Bake one hour.

Mrs. JOSEPH STROWBRIDGE.

Strawberry.

Yolks of five eggs, white of one egg, one cup of sugar, butter size of an egg, one and one-half cups of flour, one-half cup of milk (scant), two teaspoonsful of baking powder. Bake in a square pan. Slice two quarts of strawberries and sprinkle with one-half cup of powdered sugar. Beat the whites of four eggs to a stiff froth; add two cups of *thick* sweet cream and one cup of powdered sugar. Stir lightly with the berries, and pour all over the cake.

Mrs. R. F. H.

Angel's.

Juliette Corson's Special Directions.

Whites of eleven eggs beaten to a stiff froth. Sift one and a half tumblers of confectioners or pure powdered sugar four times and beat gently

and lightly, while a second person sifts it into the eggs, one tumbler of flour sifted four times, the last time add one teaspoonful cream tartar and beat, while your assistant sifts it into your eggs and sugar, one teaspoonful of vanilla. This should be mixed quickly and lightly, never stopping beating from the time you commence. Your tumbler should hold just two and a half gills. Have a new pan and do not grease. Put in your mixture and bake in moderate oven forty minutes. Do not open oven door under twenty-five minutes. The success of this sweet depends as much on the care it receives after being taken from the oven, as in mixing and baking. When baked remove and place in such manner that the air can circulate about it. A flour sieve is an excellent thing to stand it upon, or four tumblers inverted. When thoroughly cool loosen the edges and turn from the pan.

Savier Ginger Snaps.

One pint New Orleans molasses, one and one-half cups of brown sugar, two cups of shortening (one cup butter, one cup lard), one heaping teaspoonful of soda, one teaspoonful of ginger, one-half teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of allspice, one-fourth teaspoonful of cayenne pepper. Boil all these ingredients together for ten minutes, stirring constantly. When nearly cold, add as much flour as can be worked into the mixture. Roll very thin while warm. Keep the dough warm in the lower oven.

MRS. DR. HENRY JONES.

Bread, Biscuit, Etc.

Potato Yeast.

Grate six large potatoes and pour one quart of boiling water over them. Let them boil until it looks like starch; if too thick, add more water, and be careful that it does not settle and scorch. Add one cup of sugar and one-half cup of salt. When milk-warm, add a cup of yeast. Keep in a warm place until light. If put in a cool place it will keep good three weeks.

MRS. ANNA M. MANN.

Soft Waffles.

One quart of milk, two pounds of flour, half a pound of butter, six eggs, one teacupful of yeast (if home made). Warm the milk and butter together, then stir in the flour, eggs and yeast. If for breakfast, mix the night before; if to be used in the evening, mix at ten o'clock in the morning and keep in a warm place to rise.

MRS. WILLIS B. FRY.

NOTE.—At an entertainment given for the benefit of a charitable institution waffles made from this recipe were the feature of the entertainment. The sum of nine thousand dollars (\$9,000) was realized from the sale. It would be gratifying to know if ever more should be realized.

Buckwheat Cakes.

One quart of buckwheat flour, four tablespoonsful of yeast, one teaspoonful of salt, one handful of white corn meal; warm water enough to make a thin batter. Beat well, and set in warm place to rise. If the batter should be sour in the morning stir in a little soda, dissolved in warm water.

MRS. ALICE L. WELLS.

Corn Meal Pone.

Southern Style.

One quart white corn meal, one teaspoonful salt, two teaspoonsful soda, one tablespoonful lard, another of butter, buttermilk to make soft dough. Mould with the hands into oval mounds, lay in greased pans, and bake quickly.

MRS. ALICE L. WELLS.

Home-made Bread.

To two quarts of flour add a little salt and two cups bakers' yeast, knead it well, adding water to the mixture. Set in a moderately warm place for four or five hours. After it is light knead with your hands until smooth, make into loaves and put into your tins and let rise for two or two and a half hours. Bake in a moderately hot oven.

MRS. HIGGINS.

Waffles.

Two eggs, one pint of flour, one and one-quarter cups of milk or cream, one even teaspoonful yeast powder, butter or lard the size of a walnut, a little salt. Mix the baking powder and

salt well into the flour, then rub the butter in evenly; next add beaten yolks and milk mixed, and lastly the beaten whites. Do not let stand.

V. WHITING.

Biscuit.

One quart of sifted flour, one tablespoonful good, sweet lard rubbed in the flour, a little salt, one teaspoonful soda, two teaspoonsful of cream tarter, mix with cold water, dip each biscuit in melted butter as you place it in the pan. Bake quickly.

Salt Rising Bread.

Late in the afternoon stir up three tablespoonsful of corn meal with five tablespoonsful of boiling milk; keep warm. The next morning set it in a vessel of hot water taking care that it is not hot enough to scald it. In about two hours it will be light. Then into three pints of boiling water stir as much flour as can be, with little effort; add cold water until luke warm, and flour until about as thick as cake batter; add two level teaspoonsful saleratus and one of salt. Stir corn-meal mixture in this batter. Set in vessel of warm water and in an hour it will be light. Stir into the flour; knead, and make into loaves. Bake in half hour. Be careful to keep everything warm from the beginning, even to flour for last kneading.

MRS. EUGENE PROTZMAN.

Sour Milk Pancakes.

One quart of sour milk, one egg, one teaspoonful of soda, a little salt. No definite rule can be

given for flour, four and a half cups will sometimes do, and again you will require more. Do not make batter stiff. Beat thoroughly. Be sure that you have a good fire and that the griddle is hot.

MRS. WITHERELL.

Light Bread, No. 2.

Very Good.

Peel three good-sized potatoes, and boil until very soft in enough water to cover them. Strain the water and potatoes through a colandar, adding a little more hot water to take the potato through. Pour *hot* over the flour, adding a very small bit of shortening, salt and a little sugar. Add warm water until the sponge is soft enough to run. Let the sponge stand from noon until about four o'clock, then add the yeast and let it stand until eight or nine o'clock. Work over, kneading hard and working in the flour well. Let it stand until morning. Make into loaves, and set to rise until light enough to bake. Half cup compressed yeast dissolved in lukewarm water will make three or four loaves.

MRS. W. B. KING.

Graham Gems.

Quick and Good.

One and a half cups of graham flour and mix with either milk or water, or both, until it stirs easily, yet is not thin enough to run; add salt, a tablespoonful of sugar, if you like them a little sweet; if not leave out the sugar; a tablespoonful melted butter, though less will do; one egg well

beaten, one and a half teaspoonsful of baking powder. Before mixing set your gem pans on top of the stove to heat, and be sure they are very hot and well greased before using. Bake about twenty-five minutes in a hot oven.

MRS. M. L. V. B. THOMPSON.

Boston Brown Bread.

One cup rye flour, two cups Indian, two cups wheat flour, one cup graham, one pint milk, one teaspoonful soda, two teaspoonsful cream tartar, one-half cup molasses, a little salt. Boil in a tin for three hours and bake in oven one hour.

MISS E. J. THOMPSON.

Rice Muffins.

Two cups cold boiled rice, one pint flour, one teaspoonful salt, one tablespoonful sugar, one and a half tablespoonsful baking powder, one half pint milk, three eggs. Free rice from all lumps with the milk and well beaten eggs. Sift together flour, salt and sugar and powder. Mix well and bake in gem tins. Mrs. H. M. LAMBERSON.

Maryland Biscuit.

One quart of sifted flour, one tablespoonful each of lard and butter, milk to make a very stiff dough, mix in pan and put on bread board and beat with rolling-pin for half an hour, turning the dough continually. Form it into biscuit and bake in very hot oven. Do not forget to add salt when you mix. Mrs. H. HOGUE.

Graham Bread.*Without Kneading.*

One quart of wheat flour sifted, one quart of graham not sifted, two tablespoonsful white sugar, scant tablespoonsful of salt, half a cake of compressed yeast, or other yeast in desired quantity, add tepid water as long as it can be stirred. Let rise over night or until very light. Then stir well again and put in pan. Let rise in pan until light. Bake slowly one hour. This makes a light, wholesome bread, and if directions are followed, there will be no holes in it.

Mrs. H. D. Bush.

Corn Muffins.

One coffee cup flour, one coffee cup corn meal, one coffee cup sour milk, half a small cup sugar, piece of butter size of an egg, one teaspoonful soda, one egg. Bake twenty minutes. The above will make one dozen muffins. N. E.

Muffins, No. 2.

One pint sour milk, one egg (not beaten), salt, one teaspoonful soda, one teaspoonful melted butter. Add the soda dissolved in a spoonful of hot water. Make thick batter. Bake in hot rings, half full. N. E.

Milk Bread.

One pint new milk (boil, take off scum); when luke warm stir in three large tablespoonsful corn-meal, and flour to make a stiff batter. Keep warm until it rises, and stir occasionally. Then add two

tablespoonsful lard or butter, one teaspoonful soda, and salt to taste. Knead twenty minutes. Bake in hot oven. MRS. H. HOGUE.

Gem Crackers.

One and a half pints of flour, half a pint of corn meal, one teaspoonful salt, one teaspoonful baking powder, little more than half a pint of milk. Make a firm smooth dough, the same as graham crackers.

Fruit Crackers.

Prepare dough as for gem crackers; divide into two portions; roll each half exceedingly thin. On one half spread a close layer of well washed, picked and dried currants; sprinkle thoroughly with milk, and cover with other half of dough. Allow it to lay for five or ten minutes well covered with a cloth; then cut into square crackers and bake quickly. These three cracker recipes are well tested and will be found delicious if prepared properly.

Biscuit.

One pint of milk, three pints of flour, butter size of an egg, three or four large teaspoonsful baking powder in the flour. Mix *very* lightly and quickly. Use a spoon to mix and take on moulding board and smooth out to about an inch thickness. Cut and bake quickly. This is excellent for pot-pie crust.

Rusks.

Three cups light dough, add one cup of sugar,

one small scant cup of lard, half a teaspoonful soda, a little nutmeg; add flour and make into rolls and let rise. Bake in hot oven. Cinnamon may be used instead of nutmeg, if preferred.

Graham Crackers.

One quart best graham flour, one tablespoonful sugar, half a teaspoonful salt, one small teaspoonful baking powder, two tablespoonsful butter, about half a pint of milk. Rub your butter into your flour, which have well mixed with the sugar, salt and baking powder, wet with the milk. *Knead* hard and long, adding more flour, if necessary. Sprinkle your board with wheat flour roll very thin. Bake in a quick oven. These are superior to any crackers that can be purchased. They can be made into any shape that may be desired.

Pop Overs.

Two eggs, two cups sour milk, one small heaping teaspoonful sugar, two small heaping cups flour, one tablespoonful butter. Mix in order given and bake twenty-five minutes.

MRS. S. H.

Parker House Rolls.

Two quarts of flour, two tablespoonsful of sugar, butter size of an egg, pinch of salt, half a cup of yeast, one pint of cold boiled milk. Roll butter in without melting and let stand over night. In the morning knead fifteen minutes, and in summer time let stand an hour or so and in cold weather until afternoon. Roll and cut as for bis-

cuit. Put on one half, a bit of butter size of a pea; turn the other half over it. Let rise, and bake.—[A recipe of Mrs. General Babbits.

Cinnamon Rusks.

(Particularly Nice for Children.)

A small quantity of light dough. Roll out about an inch thick and spread generously with butter. Over this dredge white sugar thickly, and sprinkle lightly with cinnamon. Cut into strips three-quarters of an inch wide and roll each strip as you would "Roll Jelly Cake." Let rise, and sprinkle with sugar and bake.

MRS. T. N. STRONG.

Pan Cakes.

One cup white flour, two cups Graham, one egg, a little salt, two tablespoonsful milk, three teaspoonsful yeast powder. Hot griddle.

MISS M. E. QUIGLEY.

Brown Bread.

One cup yeast, three cups water, one cup New Orleans molasses, one teaspoonful soda stirred in the molasses, a good handful corn-meal; stir in Graham flour until stiff enough to drop from spoon. Bake in quart fruit cans for at least one and a half hours.

MRS. ALFRED FRANK.

Corn Cake.

One cup of meal, one cup of flour, one egg, one tablespoonful granulated sugar, one and a half teaspoonsful baking powder. Sift flour, sugar

and baking powder into meal. Beat the egg very light and add to the milk. Stir quickly into bowl and bake half an hour in sheets. Twenty minutes will be sufficient if baked in muffin rings.

W. W. W.

Flannel Cakes.

One quart of milk, two spoonsful butter or lard, three or four eggs, salt, flour, one cup yeast. Beat the milk and butter together, beat in flour and eggs to a smooth batter; add the yeast. Let rise over night. Add a very little soda dissolved in hot water a few minutes before baking.

Mrs. B., Baltimore, Md.

Oatmeal Cakes.

The oatmeal should be boiled until done. Season with salt. It should be as dry as possible. Add a beaten egg to a pint of mush and one tablespoonful of flour. Stir well, make into cakes, or drop from a spoon into very hot lard.

F. A. H.

Brown Bread

Made with Bread Crumbs.

Soak a quart of bread crumbs in cold milk or water until soft, squeeze out the water; one full pint of cornmeal, one coffee cup of sour milk, one heaping teaspoonful of salt. Mix well; have a small tin pail or pudding mould greased with butter or lard, steam for three hours, put in a moderately hot oven and bake for half an hour. Serve hot. It is very nice steamed in slices, or cut the next day in thick slices, put in a pan in the oven until hot.

Mrs. J. D. HOLMAN.

Toast.

A loaf of baker's bread or a fresh loaf of very light home-made bread; cut in slices, butter and put in a very hot oven from three to five minutes.

F. A. H.

Farina Pancakes.

Put a pint of milk on the fire; let it come to a boil, and add salt and a few handfuls of farina, stirring in smoothly until it forms a batter of moderate consistency. When partly cool, beat in two or three eggs. Bake on a griddle. Serve with blackberry jam if liked.

Mrs. M——, Germany.

Wheat Flour Griddle Cakes.

Take one pint of sour milk, add the yolks of two eggs, a little salt, and one teaspoonful of soda. Mix thoroughly, and add a large tablespoonful of melted butter and flour enough for a batter, which should be beaten smooth, and not too thin. Then stir in the whites of the eggs well beaten, and bake immediately.

Mrs. L——, Chicago.

Southern Corn Bread.

Half pint yellow corn meal; scald until a thick mush; make quite thin with milk. Use three eggs, well beaten; one cupful boiled rice; dust in a little flour; heaping teaspoonful yeast powder; a pinch of salt.

Mrs. E. D. McKee.

Hin's Yeast.

Cover four or five potatoes well with water;

boil until very soft; pour off the water and press the potatoes through a colander, then take a tablespoonful of hops (if you use too much it will make the bread dark), a teaspoonful of salt, a heaping tablespoonful of sugar. Boil five minutes, cool, add one cup good yeast. Keep in a warm place in cold weather—also, in cold weather mix your bread with warm water—until it begins to ferment, then set it in a cool place. Yeast should be made fresh at least once or twice a week.

Brown Bread.

One cup flour, two teaspoonsful yeast powder, two teaspoonsful of corn meal, two cups sweet milk, one cup syrup, one large spoonful of lard, a little salt. Steam four hours and bake half an hour.

MRS. W. H. WILLIAMS.

Breakfast Puffs.

One cup milk, two eggs without beating, little bit of butter, a little salt, flour enough to make a very thin batter, beat all together. Bake in gem irons.

MRS. GEORGE FRANK.

Buns.

Half cup yeast, half cup sugar, half cup water, whites of two eggs, one tablespoonful of lard. Set over night. Mould in the morning. Let it rise and bake in about twenty minutes.

MRS. T. MERRY.

Waffles.

One pint thick sour cream, six eggs, yolks and

whites beaten separately, three tablespoonsful melted butter, three and a half pints flour, two teaspoonsful soda, a little salt.

Mrs. STAFFORD, McMinnville.

Sally Lunn.

Warm one quart milk with a quarter pound of butter and a heaping spoonful of sugar. Beat three eggs and put in a little salt and flour to make a stiff batter. Beat it well and add a tea-cup of yeast and let it rise. Butter a fluted pan and pour in the batter. Bake in a quick oven one hour and a half. If you wish tea at six, put it to rise at ten in the morning. These are to be eaten warm.

Mrs. L. M. AUSTIN, McMinnville.

MISCELLANEOUS.

Baked Omelet.

Four eggs, one cup milk, tablespoon of flour, a little salt. Beat whites and yolks separately. Stir all together well just before cooking. Bake in hot oven and serve immediately before it falls.

MRS. A. L. LINDSLEY.

French Omelet.

Six eggs, yolks and whites beaten separately, one pint of milk, one teaspoonful cornstarch blended with the milk. Salt to taste. Bake in a quick oven ten or fifteen minutes. Test with a straw. Let the dish be well buttered.

MISS V. WHITING.

Milk Omelet.

A tablespoonful of milk for each egg. Beat the eggs separately, very light; add butter and salt to taste. Mix well and turn into a buttered skillet and stir constantly till done.

MISS V. WHITING.

NOTE.—The above is delicious turned into a buttered skillet. Let the mixture be about one-half an inch thick. As it begins to cook, raise the edges, and when brown roll gently into a roll and serve quickly.

Omelette Souffi.

Yolks of six eggs and whites of nine, beaten separately; a little less than half a pound of sugar, juice and grated rind of a lemon, a little salt. Stir well together and bake fifteen minutes in a hot oven.

MRS. W. M. FECHHEIMER.

Welch Rarebit.

Melt a heaping teaspoonful butter in a sauce pan; add to it one teacupful of cheese, cut small, and two or three teaspoonsful of milk. Let it remain five minutes, stirring repeatedly; add one well-beaten egg and a little salt and pepper. Spread upon hot buttered toast and serve hot.

MRS. J. G. FAIRFOWL.

Sandwiches.

One pound boiled ham, one pound canned sardines, one tablespoonful home-made mustard, twelve crescent or other olives; yolks three hard-boiled eggs and juice of one or two lemons, according to size. Have the sardines as free from oil as possible. Chop and spread between thin slices of bread or use light biscuit. These sandwiches should be used the same day they are made.

MISS L. R. S., San Francisco.

Pisto Omelet.

Mince cold turkey or chicken with an equal quantity of ham or tongue, add a chopped onion and a little sweet majoram and cayenne pepper. Have enough well-beaten eggs to make into an omelet; stir very hard. Drop into hot lard, making into small cakes.

A. M. R.

Cheese Toasted on Eggs.

Half pound cheese grated, three eggs beaten light, three teaspoonsful crumbs soaked in milk, one tablespoonful mustard, salt and pepper to taste, a little minced parsley, slices of delicate toast, three tablespoonsful butter. Beat the crumbs into the eggs, add the butter and seasoning, lastly the cheese. Beat very lightly and spread on the toast and brown quickly on upper grating of the oven.

MISS C. EWALD.

Sandwiches.

Take equal quantities of cold roast veal and the dark meat of cold boiled chicken, and half the quantity of cold boiled ham, four hard-boiled eggs, chop as fine as possible until they are like a powder. Mix with a little salad dressing. Make some baking powder biscuit, have them very thin. When cold butter and spread with this mixture.

MRS. R. H. HOYT.

Maccaroni and Cheese.

Break up and wash half a pound of maccaroni; boil twenty minutes, drain and put in shallow baking dish, and pour over it a sauce prepared as follows: Melt a piece of butter the size of a large egg in a granite saucepan; add one large tablespoonful flour and stir quickly until well mixed, then add one cup of boiling milk, and half a cup of boiling water; stir well, and add three tablespoonsful grated cheese. Pepper and salt to taste. Bake in the oven until brown.

Baked Apples.

Core and pare sour apples, dig out the core and fill with sugar and grated lemon peel. Put this in a shallow dish with a *little* cold water. Bake until soft, basting often with the syrup.

NOTE.—Some think a small piece of butter upon each apple an improvement.

Curry.

Half pound fresh butter, two large onions, one gill rich gravy, one heaping tablespoonful curry powder. Add to these any kind of meat, cut in small pieces. Put the whole into a stew pan, cover it close, and gently simmer for two hours. Serve with boiled rice.

MISS ANNIE WARNER, Oregon City.

Curry, No. 2.

Cut an onion in small slices; fry in butter until quite red; add a teaspoonful of any kind of stock if for meat, if for fish use cream or rich milk; put in meat, fish or chicken, and let it boil up. Take one tablespoonful of curry powder, a pinch of red pepper, a little flour and salt, and rub well together; wet with sweet milk or stock. Add to the boiling mixture and let it thicken up. Turn in center of platter of boiled rice.

MRS. LOMBARD.

Baked Eggs.

Beat up six eggs, one tablespoonful of flour or cornstarch, six of sweet milk; melt butter in frying-pan. When hot, turn the whole in well beaten, and bake a few minutes in hot oven.

MISS F. A. HOLMAN.

Cheese Cups.

Take a loaf of new bread, and cut out with a biscuit cutter as many cups as you wish to serve. Cut out a small round place in center of each, a little over half through the shape. Toast and butter these rounds and keep hot. Heat in a double boiler one-half cup milk, a piece of butter size of a hickorynut, two tablespoonsful of bread crumbs, three-quarters of a cup grated cheese, a pinch of cayenne pepper. When hot, add one or two well beaten eggs. Fill the bread cups with this mixture.

Oat Meal Mush.

Two large cups of oatmeal, soak over night in cold water. In the morning add three pints of boiling water. Let it boil for five minutes; then cover the saucepan and let it steam for half an hour.

Mrs. Wm. Reid.

Pickle for Beef, Ham and Tongues.

Allow one gallon of water, one-half pound of brown sugar, one and a half pounds of salt, one-quarter ounce of saltpetre. Boil about twenty minutes, taking off the scum as it rises. The following day pour it over the meat, which has been packed in the packing-tub. In about two months take off the brine and boil it over, and add one ounce of brown sugar and two ounces of salt. The meat must first be sprinkled with salt and left over night until the next day. Then wipe dry and pour the brine over it. It must be completely covered.

Mrs. Dekum.

Noodles.

Take four eggs and as much flour as will make a good dough for rolling. Roll out very thin and let dry. Cut them in strips the width of straw and put them in boiling salt water. After they are done pour melted butter over them. Good to eat with a roast.

MISS NELLIE EWALD.

Egg Croquettes.

Stir eggs with a piece of butter the size of an egg, salt, pepper and nutmeg on the fire until it thickens. Remove it from the fire, add four table-spoonsful of very fine bread crumbs, make into balls, roll them in a beaten egg, then in toasted bread crumbs and boil in lard.

MISS EWALD.

Welsh Rarebit.

One cup of grated cheese, two eggs, milk to make a little thin, butter toast. Spread the mixture over it, lumps of butter over it and bake. Serve hot.

MRS. DR. HENRY JONES.

To Boil Rice.

One cup rice, soak in warm water half an hour, put it in one pint boiling salt water, let it boil *slowly* fifteen or twenty minutes covered close. Do not stir.

MRS. LOMBARD.

French Sandwiches.

Remove the skins from sardines, picking them up finely. Add to them some finely chopped lean ham. Put with them also some very fine chopped pickles. Mix all well with mayonnaise dressing. Spread between thin slices of very fresh light

bread, very lightly buttered. These may be made to look very inviting by rolling them up and tying narrow ribbon around each one. Of course the crust must be carefully trimmed off.

MRS. T. B. MERRY.

A Breakfast Dish.

Beat the whites of six eggs to a stiff froth, seasoning as for omelet, and pour into a buttered baking tin. Pour on the froth at equal distances six tablespoonsful of cream and drop into each depression made by the cream a yolk of egg whole. Bake in a good oven and serve hot.

Brains on Toast.

Let the brains lay in cold salt water for half an hour, then pour boiling hot water over them. After standing a few minutes pour off the water, skin them, put into a frying pan with three spoonsful of hot butter, stir them well, adding an egg or two while doing so, a little salt and pepper. Lay nicely browned toast on a hot platter, put a good spoonful of brains on each piece. Serve hot.

MRS. J. D. HOLMAN.

Chicken Croquettes.

Place a chicken in a well-covered vessel with water enough to cover the bottom of it. Cook slowly. When partially done sprinkle salt and pepper over it. When quite tender remove the skin and strip the meat from the bones, then place in chopping bowl and chop quite fine, add bread crumbs a little over two-thirds the quantity one has of meat, mix well together, wetting

it until very moist with tepid milk, then season to taste with salt, pepper and a pinch each of mace and cloves. Grate an onion and drop five or six drops into the mixture. Mould the croquettes by hand in an oval shape, pointed at either end, or if one prefers, pear shape. Beat an egg moderately, dip the hand into it and cover the croquette with the egg, then sprinkle over it well sifted cracker crumbs, rolling it all the while. When formed place them on a flat board or pan covered with cracker crumbs, set in a cool place until ready to fry. Have the lard quite hot, fry in a deep kettle, place a croquette on a perforated skimmer, frying one at a time, rolling it all the while; a minute or two is sufficient for the cooking of each. When done they should be light brown in color.

MRS. GEORGE H. WILLIAMS.

The Emperor Napoleon's Salad.

Material for Six Persons.

Two raw eggs, one hard-boiled egg, lettuce, endive or chickery, two large cold boiled potatoes, one cold boiled beet, one cucumber pickle, two fresh tomatoes or two tablespoonsful of canned tomatoes, part of a small onion, one clove of garlic, oil, vinegar, pepper, salt, one teaspoonful mustard (*e l' Estragon*), one-half dozen olives. Cut the garlic in halves, and rub the bottom of the salad bowl slightly with it; beat the two fresh eggs, the whites and yolks separately; add one-half teaspoonful sugar to the whites; to the

yolks add four tablespoonsful of oil, one table-spoonful of vinegar, one-half teaspoonful of salt, one-half teaspoonful of cayenne pepper, stirring the oil in gradually to make a smooth, creamy dressing; slice the materials into the salad bowl, breaking but not cutting the lettuce, taking the stones out of the olives. Pour over the dressing, mix well with a wooden salad fork and spoon, and serve. Any of the above ingredients may be omitted to suit taste or convenience.

CAPT. R. H. LAMSON.

Preserves and Canned Fruit.

To Preserve Fruit.

A pound of sugar for every pound of fruit; a teacup of water for every three pounds of sugar. Put the sugar and water on to boil, skimming carefully. Then add the fruit and boil slowly for an hour or more. Most berries will need less water than larger fruit. Peaches should be pared and cut into halves. Remove the stones. If you wish them to be very firm, put the sugar over them and let them lay all night before preserving. Crab apples should be put into the hot syrup and cooked until they begin to break, then take them out with a skimmer, lay them on a platter and boil the syrup until it is quite thick. Lay the apples in the hot syrup for a few minutes, then put into jars which have been dipped into hot water. Quinces should be cooked until a straw will go through them. Lay on a platter, and boil the syrup until very thick. Put the quinces back until heated through, then fill jars two-thirds full. Fill with syrup.

Fresh Fruit.

For every pound of fruit take a quarter of a pound of sugar; mash a handful of berries, to get the juice; put in the rest of the fruit, and shake

the kettle until it begins to boil; add the sugar, without any water; shake the kettle or stir gently until it boils; let it boil ten or fifteen minutes. Roll your jars in hot water to prevent breaking. Fill two-thirds full of the hot fruit, let the juice boil fifteen minutes longer, fill up the jars and seal tightly. All kinds of berries and Kentish cherries may be put up in this way. The firmer fruit, such as Royal Ann cherries, plums, prunes, must have a teacupful of water to every three pounds of fruit, and then cooked as above, with half a pound of sugar. Pears only require a quarter of a pound of sugar. All the firm fruit should be cooked about half an hour.

MISS F. A. HOLMAN.

Jam.

In making jam, mash some of the fruit first, so as to get a little juice. Stir and mash with a wooden or graniteware spoon for nearly half an hour. Then add the sugar, three-quarters of a pound to one pound of fruit, and cook for twenty minutes. Many cover with brandied paper before tying a cloth on. Jam and preserves keep very well simply with a cloth tied on tightly. If the fruit is very dry put in a half teacup of water at first.

MISS F. A. HOLMAN.

Almond Prunes.

Italian prunes; pit them; blanch almonds and stuff the prunes with them; pin the prunes together with sticks of cinnamon. Make a syrup. To every seven pounds of fruit add four pounds of sugar and one pint of vinegar. Add cloves and

cinnamon to taste. Cook the syrup first, then drop in the prunes, until cooked through. Take out very carefully, so as not to break them. Put in jars; cover with hot syrup. Seal tightly.

MRS. H. D. GREEN.

Lemon Butter.

Rind and juice of two lemons, half a cup of butter, three cups sugar, six eggs, yolks only, one and a half cups of milk; cook slowly. Or, three lemons, yolks of four eggs, one and a half cups sugar, quarter pound butter.

MISS V. WHITING.

Pumpkins with Ginger.

One pound of pumpkin cut in long, narrow pieces, pour over two cups vinegar. Let it stand twenty-four hours. Take one ounce of ginger and boil it two hours in white wine vinegar, add one pound sugar. While boiling add the pumpkins and boil till clear.

MISS WHITING.

Jellied Apples.

Pare and core one dozen large apples. Put in a pan, cover with one pound white sugar, one pint cold water; bake. When done put in a glass dish. To the juice which remains, add one box of gelatine which has been dissolved in cold water, add one pint boiling water with juice of one lemon. Strain and pour over the apples.

MRS. G. G. T.

Orange Marmalade.

Equal weight of white sugar and oranges;

weigh before boiling. To every twelve oranges allow one pint of water for the syrup. Carefully wipe them (when very much covered with black specks scrub with a brush). Boil them slowly in as much water as will float them, until easily penetrated with a straw. Drain them, taking off the rinds carefully in quarter pieces if you can, slicing these pieces in very narrow strips. Squeeze the pulps and juice of the peeled oranges through a colander that none of the pits go through. After the syrup is boiled to look clear like oil (it takes about fifteen minutes for it to be clear), put in juice, pulp and rinds, and boil slowly one hour. Then put into small jar and keep in a dry closet.

Preserved Grapes.

For every pound of fruit allow one pound of sugar. Pulp your fruit, boil the pulps and strain through colander, throwing away the seeds; add the skins and sugar to pulp, and boil twenty minutes. Put in glasses and cover.

Apple Marmalade.

Peel and core two pounds sub-acid apples and put in enameled sauce-pan with one pint of sweet cider or half a pint of pure wine; add one pound of white sugar and cook gently three hours or until fruit is very soft. Pass it through a colander and then a sieve. Put in jars making air tight.

Mrs. Wm. Reid.

Candied Orange Peel.

Cut the peel in any shape desired. Soak in

plenty of cold water for two days. Put in fresh, cold water on stove and boil until you can easily stick a straw through it. Pour off water, add four cups of sugar to the peel of every twelve oranges; add enough water *only* to dissolve sugar. Boil the peel in this until all moisture is evaporated. Take the skins and spread on tins in the oven and sprinkle powdered sugar over them.

MRS. O. GERRISH, Port Townsend.

Fig Preserves.

Pare the figs carefully, so as not to break them and yet remove all the skin. Weigh them, and allow for each pound of fruit three quarters of a pound of sugar. Put your fruit in preserving kettle and cover with sugar, allowing to stand over night. In the morning put on the fire and cook gently until the fruit is clear. The time is always uncertain. Slice lemons and boil with your figs. Use, according to taste, six or less. Ginger root may be used, if liked, instead of lemons. White figs are to be preferred, though many think it makes no difference. If the directions are followed the figs should keep their shape. Put in jelly tumblers and cover.

MRS. M. L. v. B. THOMPSON.

Jellies and Ice Creams.

General Directions.

In making jelly use either a porcelain lined kettle or granite warepan; the sugar should be put in a clean, dry dripping pan in the oven, and allowed to get hot enough to make a hissing sound as it goes into the hot juice. Stir with a granite ware or wooden spoon. To make very clear jelly, pour the juice into a thick bag and let it drain an hour or more without squeezing, then squeeze out the remainder of the juice for a second-class jelly. Skim off any scum that may arise.

Crab-Apple

Or Quince Jelly.

These should be cut up with the skins and cores, with barely enough water to cover them. Boil until soft. Put in a bag and drain off all the juice that will run out easily without squeezing; three quarters of a pound of sugar to a pound of juice. Both quince and crab-apple jelly will be a very light color if only boiled fifteen or twenty minutes. If a deep red color is desired, boil double the time. The flavor of quince jelly will be more delicate if one-third or one fourth of apple juice be used. You may either press out the rest of the juice for a second-class jelly or

run it all through a fine sieve as for marmalade; add three-quarters or a pound of sugar if you like, for every pound of fruit. Boil slowly and stir often. It should cook for an hour or more.

Quince Cheese.

Quince cheese is marmalade boiled for two or three hours; or so that, when cold it may be sliced out and laid on a plate. It is very nice for lunch.

Water Ice.

Boil together one pint of water and about one pint of sugar. When boiling drop in a few pieces of orange or lemon peel; allow to stay in a few minutes. When nearly cool put in orange or lemon juice to suit taste and freeze.

MRS. H. W. CORBETT.

Currant Ice.

One quart of water, half pint of currants beaten until very soft, one heaping tablespoonful of sugar, and beaten whites of two eggs and freeze.

MISS F. A. HOLMAN

Orange and Lemon Ice.

One quart water, one quart sugar, juice six lemons and six oranges, white of one egg beaten. Freeze.

MRS. E. ROBERTSON.

Vanilla Ice Cream.

One generous pint of milk, one cupful of sugar, half a cupful of flour (scant), two eggs, one quart of cream, one tablespoonful vanilla extract,

and when cream is added one more cupful of sugar. Beat the first cup of sugar, flour and eggs together and stir into boiling milk. Cook twenty minutes, *stirring*. When cold add second cup of sugar, cream and vanilla. Freeze.

Ice Cream.

One quart of cream. Make a custard of one pint of milk, three eggs, one tablespoonful of gelatine, sugar and flavoring to taste. Whip the cream. When the custard is cold, mix all together and freeze. MRS. DR. HENRY JONES.

Pine-apple Jelly.

Soak one box of gelatine one hour in a pint of cold water; then add three pints of boiling water, add the juice of three lemons and the grated rind of one lemon, one pound and a half of loaf sugar, and half a pint of brandy. Strain. When the jelly is about half set, mix through one pint of grated pine-apple which has been boiled in enough sugar to make very sweet. If the fruit is fresh, cook in sugar until clear. When the jelly is cold, cut into squares and serve.

MRS. COL. J. H. KELLY.

Wine Jelly.

Pour one pint cold water on one box gelatine; add juice of three lemons. Set away for one hour; then pour one quart of boiling water over one and a half pounds of white sugar, add one pint of sherry, add gelatine. Let it come to a scald; strain and mould.

MRS. GEN. HAMILTON.

Port Wine Jelly.

One ounce of gelatine dissolved in a very little warm water. When entirely dissolved, add one pint of port wine, two ounces of sugar, a lump of gum arabic size of a walnut, a little grated nutmeg. Boil for ten minutes. Strain into mould or jelly tumblers. MRS. SWINTON.

Currant Jelly.

Take freshly picked but not over ripe small, red currants. Remove sticks, etc., but do not wash them. Set in warm oven until they shrink. Strain through strong cloth or jelly-bag. Set the juice on the fire in porcelain kettle; let it come to a boil and skim. Add one pound of sugar to each pint of juice. Let it boil up once and then strain and skim. Let cool before putting into moulds. Do not use tins or iron pans or spoons, in preparing this.

MRS. C., Rochester, N. Y.

Lemon Jelly.

Two ounces Cooper's gelatine, one and a half pounds of sugar, juice of five lemons. Soak gelatine over night in one pint of cold water; add to this in the morning three pints of boiling water, stir until all is dissolved. Wine jelly can be made in same way, using one pint of wine instead of cold water.

MISS CARRIE HOPKINS, Seattle.

Orange Jelly.

One package of gelatine, one pint of orange

juice, juice of one lemon, sugar to taste, one and a half pints of boiling water, half a pint of cold water. Soak gelatine in the cold water and add orange and lemon juice, also sugar. Add boiling water and let stand on stove for fifteen minutes. Do not boil. Strain and mould. A pretty way to serve this jelly is to color half with cochineal syrup. Put a layer of jelly in your mould, when hardened put in a row of oranges sliced round, then a layer of red jelly. Keep jelly warm on stove until all is used, and as you put in a layer place immediately on the ice that it may harden quickly. Any fruit may be jellied in the mould. Royal Ann cherries look beautifully. This jelly can also be moulded in the orange skins. When you use the juice cut a small hole in top of orange and take out all the pulp carefully. When your jelly is ready pour in the top and put on the ice. When cold cut the orange peel carefully away, lay on orange leaves (which can be procured of any florist) and serve. These are very easily prepared.

Bisque Ice Cream.

Make a light custard of the proportion of four yolks to one quart of good rich milk. Sweeten to taste. While boiling hot put in half a pound of macaroons. When cool season with vanilla and just a little almond. Beat lightly about one quart of cream and stir in just before freezing.

Mrs. H. W. CORBETT.

Sugared Currants.

Take one bunch at a time of currants and dip the whites of eggs, *not* beaten. Then dip them into granulated sugar. Any kind of fruit can be prepared in same manner.

MISS BESSIE BILES.

CANDIES.

Sugar Candy.

Two and a half cups of sugar, half a cup of vinegar, half a cup of water. Boil until it is brittle. Flavor with lemon or vanilla.

MISS LAURA NORTHUP.

Molasses Candy.

To one pint of molasses add two cups of sugar, one-quarter of a cup of vinegar. Dissolve the sugar in the vinegar, stir in the molasses, and boil without stirring. MRS. ANNETTE COTTER.

NOTE.—Another recipe very similar calls for one tablespoonful of butter just before removing from fire; one-half teaspoonful soda, flavoring with vanilla. Cool and pull.

Chocolate Caramels.

One and a half pounds sugar, quarter pound chocolate, one cup sweet milk or cream, one scant quarter pound of butter. Stir constantly until brittle. MISS L. GERTRUDE WHITEHOUSE.

French Candy.

Two pounds of pulverized sugar, the whites of two eggs, and not quite the same quantity of water. Make of this a stiff dough, cut into squares and roll almond kernels in imitation of

small eggs. Walnut or chocolate creams can be made with this cream. MRS. H. HOGUE.

Crytalized Pop-Corn or Nuts.

Put into an iron kettle one teaspoonful of butter, three ounces of water, one teacupful of white sugar. Boil until ready to candy. Throw into this three quarts of pop-corn. Stir briskly until well mixed. Remove the kettle from the fire and stir until cooled a little. Nuts may be used instead of corn. MRS. H. HOGUE.

Peanut Candy.

Four cups of sugar, two-thirds of a cup of vinegar, two-thirds of a cup of water, butter the size of a walnut. Stir all the ingredients well together before placing upon the stove. If stirred while cooking, the candy will sugar. Take ten cents' worth of peanuts shelled and remove the skins. Cut each nut into two or three pieces. When the candy is brittle add the nuts and two teaspoonsful vanilla or lemon. Stir well and turn into greased pan. This candy requires no pulling. The above recipe may be used for almonds.

MRS. CURTIS J. TRENCHARD, Astoria.

Everton Taffy.

Melt three ounces of butter in porcelain pan; add one pound of brown sugar. Boil until brittle; about twenty minutes will do. Flavor with lemon. Do not stir.

Butter Scotch.

Two-thirds of a cup of granulated sugar, one-

third of a cup of water, butter size of a hickory-nut, vanilla. Boil fifteen or twenty minutes.

Candy Delicious.

Take two cups of brown sugar covered with half a cup of vinegar, boil and do not stir. Try to see when done by dropping a little of the mixture in water, and when it hardens put in a lump of butter. Pour into a pan, and when cool enough to pull, drive a big nail and throw the candy over it, pulling all the time. It will be beautifully white.

MRS. J. B. THOMPSON.

Chocolate Caramels.

Two cups brown sugar, half cup molasses, half cup water, half cup butter (small). Boil these all together until nearly done, then add four sticks of grated chocolate, mixed with sweet cream and two large teaspoonsful vanilla. Boil until when a little dropped into cold water will harden quickly. Pour into buttered tins and when cool enough cut into squares.

NELLIE V. CHARMAN, Oregon City.

White Sugar Candy.

Four cups white sugar, half a cup of vinegar, one cup of water, a small piece of butter. When nearly done add a small bit of soda. Pour into pan to cool, with a few drops of vanilla on top. When cool enough, pull and break in small pieces.

GRACE WILLIAMS.

Candy.

Three cups sugar, one and a half cups water,

half teaspoonful cream tartar. Boil until it spins a thread—that is, a drop falling from spoon will leave a fine thread behind it; or, placing thumb and forefinger together, you can pull a slender thread from a drop of the syrup. Flavor, and set your dish in a pan of ice-cold water and stir constantly until it is creamed, and add part of a well beaten white of an egg, sufficient to make of a consistency suitable for your purpose. You have now the foundation of several different varieties. If chocolate-creams are desired make into balls, slightly flatten one end, and let cool; when cool dip in a saucer of chocolate, prepared by placing a half cake in a hot oven; glaze your drops with white of an egg. If walnut-creams are to be made take your meats and place each side of a little of the cream and roll in granulated sugar. Cocoanut candy can be prepared by stirring in your beaten white of an egg and a package of cocoanut just as it creams. For fig candy have ready a cup and a half of chopped figs, and use instead of cocoanut. For fruit candy use two cups (mixed) of seeded and chopped raisins, English currants, citron and chopped almonds. These last three kinds of candies should be turned into shallow tins and marked into bars, so that when cold they can easily be separated. Almond-drops are easily prepared by covering a meat with the cream and rolling with granulated sugar.

Cream Candy.

Two pounds white sugar, one cup water, two

tablespoonsful butter, two of lemon juice, one of vinegar. Do not stir. MISS E. BOELLING.

Nut Candy.

One cup white sugar, one teaspoonful vinegar, one-half teaspoon butter, pour over one cup cold water. Boil, without stirring, until brittle when dropped into cold water. Cover the bottom of a buttered pie tin with nuts and pour candy over them. MISS DORA CHAPMAN.

Ribbon Candy.

Make a French cream. Divide in three parts; color one with cochineal syrup, one with chocolate, leaving the other white. Spread a layer of white in a small square tin, next a layer of chocolate, and last of all the pink. When cold cut in a square cake.

BEVERAGES.

Wine Whey.

One pint milk, sweeten with loaf sugar to taste, and a little nutmeg if desired. Boil the milk and add one wineglassful of sherry. When curdled strain.

MISS E. J. THOMPSON.

Ginger Beer.

Ginger root two ounces, pound to weak fibres and add three gallons boiling water, two ounces cream of tartar, boil five or ten minutes. Strain and add two pounds of sugar, half an ounce of tartaric acid. When luke-warm add three tablespoonsful of yeast, or a yeast cake. After five or six hours bottle and seal.

MRS. EDWARDS.

Cream Beer, No. 1.

Two and a quarter pounds sugar, two ounces tartaric acid, juice half a lemon, three pints of water, boil five minutes. When cold add whites of three eggs well beaten, half ounce wintergreen essence. Bottle and keep in a cool place. When used put two tablespoonsful in a tumbler of water and add one-quarter teaspoonful soda.

MRS. EDWARDS.

Cream Beer, No. 2.

Two quarts boiling water, three and a half pounds sugar, one pint of molasses. When hot enough for scum to rise put in four ounces tartaric acid and a little nutmeg. Boil ten minutes. Strain, and when cold add beaten whites of four or five eggs, flavor with lemon. Use the same as No. 1.

A Refreshing Drink.

For Hot Weather.

Take about one gallon of water and six pounds of sugar, add six ounces tartaric acid, five cents' worth of essence of wintergreen, whites of five eggs beaten to a stiff froth. Cork well in a jug, and when desired pour a tablespoonful in a glass of ice water and add a very little soda.

Spring Beer.

One ounce of burdock seed, two ounces of dandelion seed, two ounces butternut bark, one ounce sassafra or wintergreen; yellow dock root may be added if desired. Boil these ingredients for one hour *slowly* in eight quarts of water; steep another hour, strain, and when cold add molasses to sweeten to taste, a little ginger, one cup yeast. Cork in jar. A wine-glassful may be taken before each meal.

Ginger Beer, No. 2.

Two gallons water and two ounces of ginger. Boil thirty minutes. Add two pounds brown sugar. Pour in a jar with one sliced lemon.

When cold add one-half ounce tartaric acid and a teacupful of yeast. When worked sufficiently bottle and seal.

Ginger Ale.

Two quarts of warm water, one teaspoonful of cream-tartar, one pound of sugar, one tablespoonful Jamaica ginger, one tablespoonful good yeast, few drops extract of lemon. Mix well and bottle tightly. Set in a warm place for four days when it will be ready for use. N. E.

Pine-apple Pop.

Place in a demijohn the rind of one large, ripe pine-apple, one and a half pounds of white sugar, five claret bottles of water. Let it stand three days to work, shaking once daily. Then strain and bottle. No yeast is required in warm weather.

MRS. WM. REID.

Ginger Beer.

Two pounds white sugar, one ounce ginger dried and bruised, half an ounce cream tartar, rinds of four limes and juice of two, ten claret bottles of water. Place these ingredients in a demijohn and proceed as for pine-apple pop.

MRS. WM. REID.

Mulled Claret.

To one bottle of claret take a half dozen cloves, a few pieces of broken cinnamon, a few allspice. Sweeten to taste. Let it come to a boil. Serve hot. It is better to put the spices in the wine for a few hours before heating.

MRS. E. GOLDSMITH.

Blackberry Cordial.

To every pint of juice of fresh blackberries add one pound of sugar. Cook half a day. Add spices—cloves, mace, cinnamon and allspice. Let stand for one week, when add one bottle best brandy. Cork and seal tight.

MRS. E. GOLDSMITH.

Coffee.

Equal parts Mocha and Java, add one-fourth Rio. Allow one heaping tablespoonful for each person and two extra for strength. For coffee for twelve mix two eggs with the coffee and pour upon it half as much boiling water as needed. Let it boil five minutes, then let the coffee stand where it will keep hot and add remainder of water. To one pint of cream add the beaten white of one egg. Put cream in cups and pour coffee upon it.

MRS. EDWARDS.

Tea.

One teaspoonful tea for each person and one extra for strength. To have good tea your water should be *fresh* and quickly boiled. When boiling pour upon tea. Let stand where it will keep hot and not boil until it is clear.

Spring Bitters.

Have your druggist put up for you one-half ounce buchu, one-quarter ounce mandrake, one-quarter ounce wild cherry bark; add to this two cups dandelion roots, two cups yellow dock roots. Steep in two quarts of water six hours; add two

large cups of hops, and *steep* two hours more. Strain, and keep in a cool place. Add water to make agreeable to taste and brandy sufficient to keep it. A wineglass before each meal.

MRS. EDWARDS.

NOTE.—A strong tea made of sweetened hops, and a yeast cake dissolved in it and kept in a cool place, will be found quite soothing, if a wineglass is taken just before bed time.

Raspberry Vinegar.

Three pints red raspberries (they may be mixed with black ones if desired); pour over them one pint best cider vinegar, and let stand twenty-four hours. Strain, and to one pint of juice add one pound of sugar. Boil one-half an hour. When cold bottle for use.

MRS. EDWARDS.

Black Currant Cordial.

Medicinal.

Five quarts black currants bruised, two ounces ginger-root, one ounce cloves, two ounces cinnamon, two ounces allspice, teaspoon cayenne pepper, put your spices into thin muslin bags, pour over all two quarts best whisky, let it stand for two or three days, stirring quite frequently; pour this off and put over it another two quarts of whisky and let stand, and strain off, and add to first. Add to the liquor four pounds granulated sugar and bottle.

Root Beer.

Four gallons of water, one teacupful of brewer's yeast, three quarts white sugar, one table-

spoonful essence of wintergreen, one tablespoonful essence of sassafras. Mix the above in a five-gallon keg and let stand over night. In the morning skim off the foam and bottle in champagne bottles. Use tapering corks, which should be well hammered in and tied. This recipe will fill about twenty bottles, and will keep for two weeks in a cool place. It is fit to use the second or third day.

MRS. S. G. REED.

Cooling Drink.

One lemon sliced, one teaspoonful tartaric acid, one ounce ginger root, one and a half pounds sugar. Pour ten quarts boiling water into the above ingredients, stir into this one-half pint of home-made yeast, cover with thin gauze, stand in the sun all day. When cold in the evening, bottle, cork and put in a cool place. It will be ready for use in forty-eight hours.

MRS. O. GERRISH, Port Townsend.

Lemonade.

Take the juice of five oranges and the rind of one lemon, two eggs beaten to a froth. Add two quarts of water, sweeten to taste and strain.

ACME CLUB.

CAMPING.

Camp Recipes.

Where the only culinary utensils carried are a frying pan and a small bucket or kettle.

Bread.

This can be mixed in the top of the flour sack. If self-rising flour is used, mix a pinch or two of salt in a portion of the flour in the top of the sack, then pouring in a little water at a time, and mixing it with the flour. The dough can be made in any desired amount without wetting the side of the bag. Mix just stiff enough to handle and mould with hands into the proper shape. When ordinary flour is used, mix in yeast powder with the salt at the rate of about three teaspoonsful to a quart of flour.

Method of Cooking.

The most common way is to make the dough about the size of the frying-pan and one-half inch thick. Then grease the pan and put in the dough. Cook it rapidly over the fire, turning it frequently until it is stiff enough to stand on edge. Then place the loaf on edge against a stick, facing the fire, and close enough to cook slowly, turning frequently until well done. Another way is to make

a small loaf about two or three inches thick and six inches long, very smooth, then cover it up in hot ashes until done. T. N. STRONG.

Tea.

Nessmuck says that when camping out in the mountains he prefers tea to coffee. There is nothing so restful and refreshing as strong green tea. Bring the water to a boil and let it boil a full minute. Set it off and it will stop boiling. Put in a handful tea and it will instantly boil up again. Set it near the fire to simmer a few minutes, and it will be ready for use. Buy the best green tea and use it freely on a hard tramp.

Coffee.

Put a heaping handful of ground coffee into the the pail or kettle with about four tin cupsful of cold water. Let it come to a boil, then take it from the fire and set it where it will not be disturbed, then add half cupful of cold water to settle it, and in five minutes it will be ready for use; or put the coffee into hot water, letting it boil from five to twenty minutes, until strong and bitter enough to suit your taste, then settle as above. T. N. STRONG.

Fried Pilot-Bread, or Hardtack.

Soak the hardtack in water until soft, then sprinkle over it a little salt and, if you have butter, fry it in plenty of butter in the frying pan. If you have no butter animal fats will do as well. Have plenty of grease, and have it very hot when you put in the hardtack. Cook rapidly.

T. N. STRONG.

To Roast Potatoes in Camp.

Scoop out a basin-like depression under the forestick three or four inches deep and large enough to hold potatoes side by side. Fill it with bright hardwood coals and keep a strong heat for half an hour or more. Next, clean out the hollow place, put the potatoes in it and cover with hot sand or ashes, topped with a heap of glowing coals, and keep as hot as you like. When a hardwood sliver will go through them they are done and should be raked out at once and eaten right away.

NESSMUCK.

Roast Ducks.

This style, while given for cooking canvasbacks, will apply equally well for mallards or sprig-tails, whenever they are fat: Pluck your ducks clean and singe them. Remove the entrails, and put a raw onion or handful of chopped celery seed inside each duck, and roast them in a hot oven (use a reflector if in camp) just seventeen minutes, so that they will be nicely browned and yet so that the blood follows the knife. At ten minutes after the ducks are put in oven to roast add a wineglass of port wine, a tablespoonful of currant jelly, the peel of a lemon or two limes, a saltspoonful of cayenne, two saltspoonsful of salt, and stir all briskly together, serving separate for the ducks. No one that appreciates a dinner of fat wild ducks will ever spoil them by stuffing them with stale bread or anything else.

T. B. MERRY.

To Cook Trout.*Or Other Fish.*

Wash them, cover with a thick coating of soft clay, cover with hot coals. When done peel off the clay, sprinkle with salt and pepper and serve in tin plates.

T. N. STRONG.

Beans.

Beans may be boiled as usual, with piece of salt pork. What are left over are very good fried the next morning in hot grease, with plenty of salt and pepper.

T. N. STRONG.

To Cook Birds or Fish*When Camping.*

Wrap them in several thicknesses of paper and soak with water. Green grass can be used instead of paper. Bury the package in the ashes under the camp fire for twenty or thirty minutes, as occasion may require. If a "dry camp" is struck, cooking without dressing does not injure the flavor of either birds or fish. Birds may be cut in pieces and placed alternately with bits of bacon on a skewer stuck in the ground before the camp fire. The skewer is usually made from a twig. Any piece of wood without pitch may be used.

H. D. SANBORN.

Meat.

Put on a little salt and fry in a frying pan, or take a piece of meat, if from large game, and run a sharp-pointed stick through it, putting a piece of bacon or the fat of the animal on top so that it

will drip over the rest, then salt and season to taste, than put the stick in the ground in front of the fire, turning it occasionally until the meat is done. If a bird, first pick and clean it (using as little water as possible), then split it in two from the front to the back so that it will lay wide open, then season to taste and put on the stick with a slice of bacon on top and cook as above. Any small game can be cooked this way.

T. N. STRONG.

To Jerk the Meat of Large Game.

Prepare a platform of small sticks placed about four inches apart and about two or three feet above the ground. Use green wood for the corner posts and for the cross sticks, as dry wood will be apt to take fire. The platform may be three or four feet wide and five or six feet long. Then cut your meat into strips about six inches long, an inch thick, and from one to three inches wide. Then salt and hang over the cross sticks of your platform. Make a slow fire of coals under the full extent of your platform, and put bark or stones about the edges so that the heat and smoke will go directly upwards through the meat. Keep this fire up for twelve hours, watching it carefully so that the meat will not be burned. The meat will then be sufficiently dried to be packed.

T. N. STRONG.

Coup Bouillon of Trout.

Any man who can keep a frying-pan clean and maintain a moderate fire, can fry trout without

burning them. No trout over eight inches in length, should ever be fried, but any trout between eight and fourteen inches should be split down the back and either broiled or shingled. All over fourteen inches should be made into *coup bouillon*, the favorite dish of the planters in Bayou-Teche, La. Take for a dinner of eight persons, two fat trout and split them. Remove the entrails and wash them in cold water, drying them with a towel. Roll them in powdered crackers or Indian meal mixed with a little salt. Cut some thin strips of bacon and lay them in the pan to fry before laying in the trout. When the bacon is fried to a crisp, take them out and lay in the trout, and place the strips on top of them. Slice up two onions and one lime, and let them cook in the gravy. If you have no limes nor lemons, use pickled onions (without which no camp is complete), instead of fresh ones. After the fish have baked ten minutes, add one glass of Zinfandel or Resing wine, one glass of strained coffee, one red Chili pepper, or a saltspoon of cayenne, one teaspoonful of Worcestershire sauce and a handful of raisins. The *coup bouillon* should be thoroughly cooked at the end of thirty-five minutes. If you are camped at the seaside and have no trout, you can use large flounders which are a very acceptable substitute. Fresh butter may be substituted for bacon if you so desire. T. B. MERRY.

Shingled Trout.

As nearly all good trout streams are in densely timbered regions, let me suggest a dish of large

trout which originated on the Wilson River at Tillamook. Your camp plates should be granite ironware with small handles, such as are used for shirred eggs. Into one of these dishes cut a potato, either into thin slices or small dice, sprinkling them with a little salt and pepper. Whittle the thin end of a shingle down to a width of two inches, and bore a hole three-quarters of an inch wide in the thick end, into which insert a switch about three feet long. Split your trout down the back and salt it, tacking the gills to the upper end of the shingle and setting the sharp end into the dish of potatoes at the edge of a hot bed of hardwood coals. Butter your fish at the gills four or five times while cooking, and turn the fish over on the shingle to enable it to cook on both sides. Less than twenty minutes will cook your fish if your fire is hot; and if your potatoes have begun to fry before the shingle is inserted in the dish, all will be cooked together. This dish requires no gravy, and the man who proposes it should be sent to Coventry, *nem con.* T. B. MERRY.

Trout and Small Fish.

These may be cooked in the ashes, the same as the birds, or they may be cooked in the frying-pan. On account of their fragility when cooked, they cannot be very well cooked on a stick, but can be on a piece of clean bark inclined towards the fire, the fish being kept in position by pins of wood stuck through it into the bark.

T. N. STRONG.

Ham and Bacon.

Are cooked very much as at home. If too salt, put in the frying-pan with enough water to cover it. Let the water boil a moment or two, then pour it off and fry until done.

T. N. STRONG.

For Birds.

Take the birds without drawing or picking, wet the feathers thoroughly, then roll in the ashes until a crust of ashes is formed, then hollow out a place in the hot ashes near the fire and lay the bird in the hollow, carefully covering it with hot ashes; then rake hot coals over all. When done, take the bird out carefully and shake off the ashes and carefully take off the feathers and skin. These will come off very easily. Then remove the entrails, which will be found all dried up and gathered into a round ball. Then season to taste and the bird is ready for the table.

T. N. STRONG.

Venison.

Venison should be pounded to tenderness, pressed and worked into shape with the hunting knife and broiled over a bed of hardwood coals. A three-pronged stick is the best broiler.

Roast Venison.

The forward part of the saddle makes the best roast venison; trim it, split the backbone lengthwise, hang it by a strong cord in a powerful even heat. Lay thin strips of pork along the upper edge and turn from time to time until done.

NESSMUCK.

THE SICK ROOM.

General Directions.

BY G. C. LANE, M. D.

It is clearly impossible, within the limits of a work like this, to discuss this subject exhaustively. A few general rules on the subject is all that will be attempted. A sick room should be large, so situated that an abundance of light can be admitted when required, and above all well ventilated. It is *not* sufficient that one or even more windows on the *same side* of the room should be kept constantly raised or pulled down; for, while this allows fresh air to enter, it provides no means of exit for the vitiated air of the room. A *current* of air is imperative in order to properly ventilate a room. It is, of course, to be understood that the bed of the patient should be so placed as to be out of the draught so caused. In cold weather sufficient fire should be maintained in the room (preferably in an open fireplace) to keep the room at the proper temperature when ventilated as above. The fear of the bugbear "catching cold" has been the death of many a person. In many febrile diseases it is impossible to reduce the temperature of the patient sufficiently to cause the smallest risk of such a thing.

The same is true of bathing. It should be impressed on the minds of those having the care of the sick that daily ablutions are none the less useful in sickness than in health, and in such diseases as typhoid fever, scarlet fever, etc., *cold* baths are indispensable. The sooner the world gets over its prejudice against this procedure in such cases, the better it will be for mankind.

A sick-room should be kept quiet, but not too dark at all times. The sunlight is not only cheerful, but healthful, and should be admitted when the eyes of the patients will bear it, or when they are asleep.

As a rule, only the nurse and immediate relations of the sick should be admitted into the room, and it should never be crowded. Much harm is sometimes done by thoughtless persons being admitted into the sick-room of weak and nervous persons, and allowed to exhaust or excite them by their gossip.

All subjects likely to excite the sick one should be avoided. A cheerful demeanor should be assumed by all who frequent the sick-room. Nothing does more to enable patients to battle successfully with the grim monster than the smiling, hopeful face of those they love. It is generally best to employ skilled, professional nurses for all severe cases, or those likely to be prolonged.

While it is true that the tender ministrings of a brother or sister are very grateful to a sick person, and the gentle touch of a mother's hand soothes a fevered brow as nothing else can, yet the

natural dread of giving pain to one near and dear to them often leads to the neglect of important duties, thus rendering such persons unfit for nurses.

In many cases, and especially those characterized by free perspiration, the linens of the bed and of the patient should be changed daily.

Disinfectants.

It should never be forgotten that fresh air is the best disinfectant. Few cases will require the use of chemical disinfectants if the rules of ventilation given above are faithfully observed.

For use within the sick room Labarrague's solution of chlorinated soda (to be had at drug stores) is probably the best, though carbolic acid, permanganate of potash, chlorine water, etc., may be used.

The linens of the bed and person of scarlet fever patients should be disinfected before being taken out of the sick room. For this purpose they should be soaked in the following solution, viz: Eight ounces of sulphate of zinc, an ounce of pure carbolic acid, and three gallons of water. A piece of muslin soaked in the same solution may also be suspended in the room. If the linens of typhoid fever and cholera patients become *much* soiled they had best be burned.

Dietary.

As a rule too little is known about how to prepare suitable food for the sick. As an instance, the "beef tea" usually made is little more than

water flavored with beef. A patient's choice should be consulted, as far as possible, when in a condition to feel and express a desire for a particular kind of food. Different articles should be given alternatively, lest one kind of food pall on the taste and become positively obnoxious to the patient by constant repetition. Food should be given at regular intervals, and the intervals should be from two to four hours, instead of every half hour, or hour, as is so often done, to the great detriment of the sick one.

It may, I think, be safely stated that *milk* is by far the most useful of all articles of food in almost all cases of severe sickness. It possesses the advantage of being always ready, properly prepared by Nature, the presiding Deity of the sick room, and embracing in proper combination, all the alimentary principles required for nutrition. The amount to be given at a time, and the frequency of the repetition, will, of course, depend on the particular case. The physician's opinion, and the condition of the patient should, in all cases, be consulted. Beef tea prepared as below, should be alternated with that of mutton, veal, chicken, etc.

NOTE.—Dr. Lane kindly furnishes the following ten recipes in addition to his chapter on the "Sick Room:"

Beef Tea, No. 1.

Mince finely one pound of fresh beef, free from fat, and pour upon it, in a preserve jar, or other suitable vessel, a pint of cold water. Stir and

allow to stand for an hour. Next stand the jar in a saucepan of water, and place the saucepan over the fire or gas stove, and allow the water in it to boil gently for an hour. Remove the jar, and pour its contents in a strainer. The beef tea which runs through contains a quantity of fine sediment which is to be drank with the liquid, after being properly flavored with salt. Mutton, veal and chicken should be treated in the same way. Pearl barley or rice may be advantageously added when increased nourishing power is required.

No. 2.

When food in the most concentrated form possible to be obtained is needed, the following *Beef Essence* may be used: Take half a pound of raw, lean beef and mince it finely. Pour over it, in a glass or earthenware vessel, three-quarters of a pint of water, to which four drops of hydrochloric acid and about half a saltspoonful of salt has been added. Stir well, and allow to stand for an hour or two in a cool place. Strain through a hair sieve, pouring over the beef remaining in the sieve toward the end of the straining about a quarter of a pint more of water. Serve cold, a teacupful at a time. If preferred warm it must not be put on the fire, but heated in a covered vessel placed in hot water. The raw meat color, taste and odor of the above often causes it to be objected to.

Oatmeal Gruel.

• Mix thoroughly one tablespoonful of groats

with two of cold water, and pour over them a pint of boiling water, stirring all the while. Add, if required, a little sherry or brandy. A soothing, nutritious food.

Cream-of-Tartar Drink.

Dissolve half a teaspoonful of cream-tartar in a pint of *boiling* water, and flavor with lemon peel and sugar. A refrigerant drink which may be taken *ad libitum* in fevers, etc.

Barley Water.

Take two ounces of barley and wash well with cold water, rejecting the washings. Boil with a pint and a half of water for twenty minutes, in a covered vessel, and strain. It may be sweetened and flavored with lemon peel added while boiling, or lemon juice may be added afterwards.

Arrow-Root.

Mix thoroughly two teaspoonsful of arrow-root with three tablespoonsful of cold water, and pour on them half a pint of boiling water, stirring well all the time. If the arrow-root thickens as it is poured in, nothing more is necessary. If not, boil until it thickens. Sweeten with loaf sugar, and flavor with lemon peel or nutmeg, or sherry or brandy may be added if required.

Flour and Milk.

Fill a small vessel with flour, and tie it over with a cloth. Immerse it in a saucepan of water, and boil slowly for ten or twelve hours. The flour agglomerates into a hard mass. Wet only on the surface. When required for use water a

tablespoonful into a pint of milk, and boil. A nourishing and useful article of food for irritable states of the stomach and bowels, especially in diarrhœa and dysentery.

Linseed Tea.

Place one ounce of bruised linseed and two drachms of bruised licorice root into a jug, and pour over them a pint of boiling water. Lightly cover and place near a fire for three or four hours. Strain through a linen cloth. A demulcent drink highly useful in pulmonary and urinary affections.

Eggs and Brandy.

Take eight tablespoonsful each of brandy and cinnamon water, the yolks of two eggs, and half an ounce of loaf sugar. Rub the yolks of the eggs and sugar together, and add the brandy and cinnamon water. Give in doses of from two to four teaspoonsful as a restorative and stimulant, after severe hemorrhages, etc.

Cream of Tartar Drink.

Dissolve a small teaspoonful of cream of tartar in a pint of boiling water and flavor with lemon peel and sugar. When cold it may be taken *ad libitum* as a drink in fevers, etc.

Lemonade.

Pare the rind from a lemon thinly and cut the lemon into slices. Put the peel and sliced lemon into a jug, with one ounce of white sugar, and

pour over them a pint of boiling water. Cover the jug closely and allow to cool. Strain or pour off the liquid.

In conclusion, let me add that while many of the rules given above may appear trivial in themselves, yet the sum total go to make up the most important requisites of the sick room, the proper observance of which will often save a life.

G. C. LANE, M. D.

Cracker Soup.

Pour very hot milk over a bowl of crackers. Season with butter, salt and pepper.

MRS. H. HOGUE.

Codfish Broth.

Take a piece of salt codfish, shred finely and put into boiling hot water, taking care that it shall not be too salt; if so, add more hot water, break a cracker into it, add a little butter. Serve hot.

Rice Tea.

Brown carefully a small cup of rice. Do not let it burn. Place in a bowl and pour boiling water upon it. Sweeten, if desired.

Crust Coffee.

Use carefully browned toast in the same manner as the rice.

Baked Milk.

Put in a covered jar double the quantity desired. Bake in a hot oven until half the original amount.

Lemon Cream.*For Invalids.*

Juice and rind of one lemon; add one cup of sugar, one cup and a half of water; heat over the fire; add two tablespoonsful cornstarch wet in a little water, beaten yolks of two eggs. Cook, stirring constantly. When done and cooled a little add beaten whites of eggs. Pour into glasses and set to cool.

MRS. H. HOGUE.

Strawberry Acid.*A Delicious Drink for Invalids.*

Three pounds ripe strawberries, two ounces citric acid, one quart of water. Dissolve the acid in the water and pour over the berries. Let them stand twenty-four hours in a cool place. Drain the liquid off and pour it over three more pounds of fruit and let stand another twenty-four hours. Add to the liquid its own weight in sugar, boil for three or four minutes in porcelain kettle. When cool, cork in bottles lightly for three days, then tightly and seal them.

MRS. H. HOGUE.

Egg Coffee.*For Invalids.*

Beat the yolks of one egg with a great spoonful of sugar and put it into a cupful of clear, strong coffee. Whip half a cupful of cream and add to it. Then pour into it a cup of boiling water. Have ready the beaten whites of the eggs to stir in.

MISS HANNAH D. FAIRFOWL.

Cough Medicine.

Two yolks of eggs, the juice of two lemons,
one cup of sugar, one cup of whisky, one table-
spoonful sweet oil.

MRS. R. WEEKS.

THE END.

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